HOMEGROWN, HOMESPUN, AND HOMEMADE

THE COLLECTED RECIPES
OF
LETHA MAE GROGG STUMP

AUGUST 8,1914 — FEBRUARY 5, 1999

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MAY THIS BOOK BE A LASTING
MEMORIAL TO CELEBRATE THE
LIFE OF A WOMAN WHO WAS
DEEPLY LOVED BY HER FAMILY
AND BY HER FRIENDS

COMPILED AND EDITED BY:

DIANNA SUE STUMP HUTSON
AND
CAROLYN MARIA STUMP OLSON

FALL, 2006

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Letha Mae Grogg Stump at her home on Morningstar Road on the occasion of her 80th Birthday in 1994

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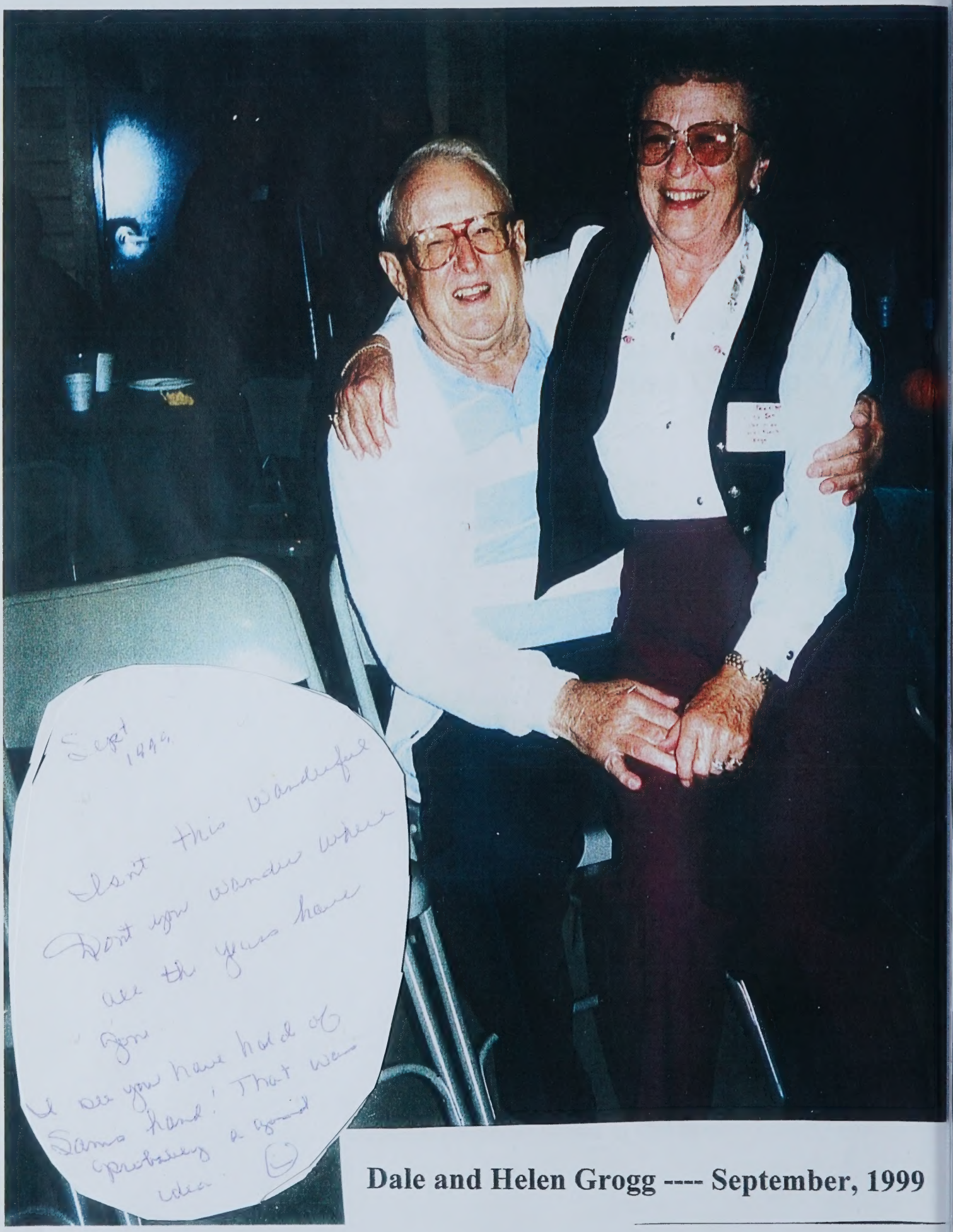
Editors' Note: All of the recipes within this book were found in Letha's personal effects after her death in 1999. Many of these recipes are presented in Letha's own handwriting as well as presented in their printed version. Whenever possible, the individuals who provided the recipes to Letha are cited and their pictures are also included. Letha also had an extensive collection of recipes which were clipped from newspapers and from magazines, all of which are included as they represent a food item or food presentation which she prepared for her family during her lifetime.

Letha's family wants to give a special note of thanks to good friend, Mrs. Carol Davis, whose gift of a subscription to the magazine, Birds and Blooms, provided the many beautiful photographs of scenic gardens and homes which are found on the divider sheets. An additional note of thanks is extended to family member, Mrs. Helen Grogg, who compiled the Grogg family photographs which are found in this book.

DEDICATION:

IN LOVING MEMORY OF LETHA'S YOUNGEST SIBLING, OSCAR DALE (SAM) GROGG,.....A WONDERFUL FRIEND AND A DEVOTED BROTHER....



Dale and Helen Grogg ---- September, 1999

HAROLD D. STUMP & LETHA MAE STUMP -- 1980'S

HAROLD D. STUMP FAMILY TREE: (1886-2004)

Walter D. Stump
(1886-1962)

Clementine Hartsock
(1886-1970)

Walter and Clemmie's
only child, Harold D. Stump

Eleanor Eloise Buzan
(1918-1991)
Married to Harold D.
Stump (1943-1948)

Harold D. Stump
(1917-1993)

Letha Mae Grogg
(1914-1999)
Married to Harold D.
Stump (1968-1993) Letha's
son, Delano Cordell Troyer

Philipine (Buss) Stump
Married to Harold D. Stump
(1950-1966) Philipine's
daughter, Karen (Russell)
Stump Chapman

Carolyn Maria Stump
(1947 ----) Harold and
Eleanor's daughter;
Married to Daniel Frank
Tomanica 1970-1982

Husband: Married from 1988
to present:
Kenneth Herbert Olson
(1942 ----)
Children by Ken's
Marriage to Janet
(Schalow) Olson:
Christine Virginia Olson
(1968 ----)
Eric Kenneth Olson
(1971 ----)

Dianna Sue Stump
(1950 ----) Harold and
Letha's daughter
Married to Terry Joe
Rhoads 1971-1983

Husband: Married from 1987
to present:
John Oliver Hutson
(1951 ----)
Children by Dianna's
Marriage to Terry
Rhoads:
Ryan Paul Rhoads
(1972 ----)
Michelle Dawn (Rhoads) Bosley
(1973 ----)
Angela Mae (Rhoads) Brannan
(1975 ----)
Children by Dianna's
Marriage to John Hutson:
Seth Oliver Hutson
(1988 ----)
Stepson: John Shane Hutson:
(1973 ----)

Dianna Sue (Stump) Rhoads Hutson's and John Oliver Hutson's Grandchildren:

Ryan Paul Rhoads and Mary (Provenza) Rhoads:

Children:

Gabriel Thomas Rhoads
(Jan., 1998 ----)

Eliana Dianna Rhoads
(Sept., 2004 -----)

Michelle Dawn (Rhoads) Bosley and Jeffrey Scott Bosley

Children:

Kayla Christine Bosley
(Dec., 1993 -----)

Alyssa Joy Bosley
(Nov., 1997-----)

Luke Michael Bosley
(Jan., 2002 ----)

Rachel Marie Bosley
(Nov., 2004 ----)

Angela Mae (Rhoads) Brannan and Erik Shane Brannan

Children:

Emily Nichole Brannan
(Jan., 2002 ----)

Audrey Lauren Brannan
(August 15, 2005)

Kylie Renee Brannan
(August 15, 2005)

Delano Cordell Troyer's Children and Grandchildren:

Alan Troyer

Children:

Jeremiah Troyer

Rebecca Troyer

Roxanne Troyer Strohl

Children:

Davey Strohl

Sarah Strohl

Laura Troyer Roope

Children:

Frankie Roope

Nicholas Roope

Jacob Roope

1998 Four Generation Picture: Left to Right: Grandson Seth Oliver Hutson: Daughter Dianna Sue Stump Hutson: Great-Grandson Gabriel Thomas Rhoads: Letha Mae Grogg Stump; Grandson Ryan Paul Rhoads

Hutson; Daughter, Dianna Sue Stump Hutson; Great-Grandson Gabriel

THE LIFE AND TIMES

OF

LETHA MAE GROGG STUMP

LETHA MAE GROGG STUMP
August 8, 1914 – February 5, 1999

"You will find as you look back
Upon your life that the moments
When you have really lived are
The moments when you have
Done things in the spirit of love."

Letha Mae Grogg (called "Sue by her husband and friends) was the daughter of Laura (Pepple) and Oscar Grogg who operated a brick kiln in DeKalb County during the time that Letha was a little girl. She was the sixth of seven children born to Laura and Oscar, and she learned at an early age to cope with the teasing and antics of five brothers, Jay, Howard, Albert (Stub), George, and Dale, and a much older sister, Edith. Letha attended East Richland School west of Auburn, Indiana, during her elementary school years, and she attended school until the tenth grade when she ended her formal public education. Letha's father believed, as did many people at the beginning of the twentieth century, that a woman did not need formal schooling because her place in society was that of a wife, mother, and homemaker, functions in the family sphere for which book knowledge was not a prerequisite.

As a result of this early influence, Letha married a man by the name of Troyer and bore him two children, Delano Cordell Troyer, and a baby girl, Ana Lee, who died at birth. Life with Mr. Troyer was less than ideal for both Letha and her husband, and after years of trying to keep their marriage together, Mr. Troyer and Letha went their separate ways after a divorce. Having few marketable skills, Letha realized that she needed to find gainful employment to support herself and Delano, and so she set out for Fort Wayne, Indiana, and left Delano in the care of his paternal grandparents during the week while she worked in Fort Wayne, working for a brief time at Hutners Paris, a retail clothing chain, and living in an apartment in the city. Letha returned to the Troyer home outside of Garrett, Indiana, each weekend to be with Delano and was so emotionally close to her former in-laws that they considered her to be their natural child too.

After World War II, Letha married Kenneth Smith, a local farmer whom Letha had known since her childhood. Not only did Letha help Kenneth farm his land west of Auburn, but Letha and Kenneth also worked at International Harvester with Letha working in the main office keeping the timecards for the employees. Their day began at dawn and continued well past dark as both Letha and Kenneth farmed when they returned home each evening. Letha and Kenneth worked at International Harvester for nineteen years and retired in 1965 hoping to travel, farm and enjoy their children and grandchildren, but fate did not allow that dream to materialize. Kenneth suffered a fatal heart attack in 1965 in the barn on their property, and the combine ran over him; Letha found him, climbed in their pick-up truck to go for help, and was in such a state of shock from the ordeal that her neighbors to whose home she had driven for assistance later said that they heard her screams before they ever saw the truck that she was driving. Letha

was devastated by Kenneth's death, but true to her enormous strength of will and character, she again put the pieces of her life back together in a wholesome way. Typical of Letha's independence, spunk, and spirit was the courageous way in which she maintained the farm which she and Kenneth had worked for so many years; after his death, Letha organized and executed a sizable estate sale, the billing for which is cited as follows:

PUBLIC SALE

I, Letha M. Smith, administratrix for the estate of Kenneth C. Smith, now deceased will sell the following described personal property at public sale located 3½ miles northwest of Auburn, Indiana, on the DeKalb County farm road or 2 miles north of Garrett, Indiana, to road No. 40, then east 1½ miles.

SATURDAY, JULY 10, 1965

Beginning at 12:30 P.M.

3 Tractors, Combine, Corn picker, Elevator

1956 John Deere Model 70 Tractor, equipped with hydraulic lift and power troll. This Tractor has good rubber and is in very good condition. 1940 John Deere Model A Tractor and Cultivators. Small garden Tractor with attachments. Three bottom 16 in. John Deere Mounted Plow. Allis Chalmers 6 ft. combine, very good condition. New Idea single row corn picker; Double chain 34 ft. elevator with motor, can be used for baler or grain. Heavy duty 10 foot Cultipacker; 8 ft. heavy duty double disc; John Deere 13 disc fertilizer grain drill with grass seed attachments; John Deere fertilizer corn planter, like new; Rubber tired wagon with hay rack; Gravity grain box, like new; Spike tooth harrow.

Left to Right: George Grogg, Albert Grogg (brothers to Letha), and Kenneth Smith

Left to Right: Howard Grogg, Alan Troyer (Letha's Grandson), and Kenneth Smith

After Kenneth's death, Letha found a job working nights as a ward clerk in the DeKalb Memorial Hospital, a job which brought her fulfillment and many lifelong friends. Not only did the job at the hospital keep her occupied, but the farming on her land continued as well, done primarily by Letha with help from her brother, George, who also farmed for a living. During this time, Letha stayed alone on her farm outside of Auburn, Indiana, but characteristic of her self-reliance, she owned a shotgun and she knew how to use it. Luckily, Letha had a pension from International harvester and was financially solvent, and she and Kenneth always paid cash for their goods and services as was the custom of many adults who grew up during the Depression; hence when Letha needed a new car in 1967, she went to a casual friend who operated a local automoble dealership, Bob Fee, and purchased her Buick LaSabre. Bob also was selling a car at that time to Harold D. Stump, the local Circuit Court Judge who was divorced from Philipine Buss in 1966. Not wanting to miss an opportunity to help two friends romantically, Bob told Harold about Letha and suggested that the judge call her to arrange a meeting.

Bob and Earline Fee
1965

Harold called Letha the next day and planned to drive to her farm over his lunch hour to introduce himself. As Harold later described their first encounter, Letha was driving the tractor looking as neat as a pin with full make-up, personal grooming habits that Letha had always practiced since her girlhood. Harold was impressed by her attention to her own person and by the neat and orderly appearance of her home as well as by her obvious strength of character. Harold and Letha courted for over a year with Harold driving to Letha's home in the early morning after Letha had finished her stint at the hospital, then driving home and getting ready for work himself. When the relationship grew serious, Harold introduced Letha to his daughters, Carolyn and Dianna, who were both in school at the time, and the four of them had dinner together at a local restaurant. Harold suffered from arthritis and the attendant discomfort of kidney stones which were a side effect of his medication. On that particular evening, Harold had a

kidney stone attack, but he concealed his discomfort and the dinner went smoothly with both girls hoping that his nice and gracious lady would become their stepmother and would also ease the loneliness within their father's heart. Apparently, the girls, in Harold's view, sold Letha on marrying Harold because he later said that he didn't feel that anyone of Letha's stature would bother with him unless she could be a mother to the wonderful daughters that he felt he had. Much to everyone's delight, Harold and Letha were married on May 5, 1968, with Bob Fee and his wife, Earline, as attendants; Harold was 51 years old and Letha was 54.

Harold and Letha Stump
1968

One of Harold's first objectives after their marriage was to solidify the family unit that he, Letha, Carolyn, and Dianna had formed. To accomplish this goal, Harold, Letha and the girls traveled to Cape Cod by automobile the summer of 1968 and relished their uninterrupted time together. Harold also built a family room addition on his modestly appointed ranch home, and Letha enjoyed redecorating the new space and the existing home as well. To show her love and devotion to her new family, Letha formally and legally adopted Dianna, and to hear Letha speak, it had always been her desire to have three children, and now her dream was realized. As their marriage progressed, Harold was heard to muse many times that if he and Letha had met and married earlier in their lives, they would have had many children together.

Dianna Stump Hutson
And
Letha Grogg Stump
1970's

After their marriage, Letha created a home environment in which Harold and the girls thrived. During this time, Letha worried that she wasn't intelligent enough to be married to a judge and to be the mother of a nurse and a teacher, but Harold always reassured her that of all of the things needed by him and his daughters, a formal education was the least important. While Carolyn was in graduate school, she had the opportunity in May, 1969, to visit her future husband, Dan Tomanica, at Fort Polk, Louisiana, where he was stationed after returning from Vietnam; knowing that Carolyn was preoccupied with writing final papers for her English courses, Letha did all of Carolyn's clothes shopping for the trip and purchased several beautiful dresses and a lovely trench coat. From that moment, Carolyn knew that she had luckily found a mother whose main interests would always be the health, safety, and welfare of her husband and her children, and that Letha would also provide a decidedly feminine touch to their lives with her impeccable taste in clothing and home furnishings.

Carolyn Stump Olson
Letha Grogg Stump
Dianna Stump Hutson

Letha and Harold's closest neighbors and friends, Bob and Doris Stonestreet, were engaging companions who always brightened each occasion when the Stumps and the Stonestreets would gather together to celebrate family moments be they the marriages of Yancy and Sharon Stonestreet and daughter Carolyn and Ken Olson or merely to talk about the simple daily joys of rural living when Letha and Harold would make their weekly jaunt to Bob and Doris's home across Morningstar Road to share the humorous stories and lore of their lives.

Bob and Doris Stonestreet in the Stump living room June, 1970

One highlight of the Stump and Stonestreet saga of their shared experiences occurred in the early 1970's when Bob, Doris, Harold, and Letha all traveled to Monaco for an oil convention; they totally enjoyed their respite in Europe which culminated in a fish dinner at a local restaurant which Bob had discovered by conversing in his World War II era French with a Monaco taxi driver.

Doris and Bob Stonestreet and Letha Stump in Monaco – 1970's

Letha and Harold also so enjoyed the Stonestreet boys, Yancy and Glenn, that Letha was frequently heard to remark to Harold that she wished that Yancy and Glenn were "their boys." Letha particularly enjoyed Glenn's engaging personality and loving and affectionate nature, and she appreciated Yancy's devotion to his parents and his penchant for a well-prepared meal that always caused Letha to say that she loved to "see that boy eat." After Harold passed away in 1993, Doris Stonestreet was an indispensable friend and companion for Letha, and the two women spent their lunchtime together on several days each week eating at the "little restaurant' on the outskirts of Auburn during which time they enjoyed the gossip and charm of the local characters who also frequented the eatery on a daily basis.

Glenn and Yancy Stonestreet – Christmas, 1970's

Letha particularly enjoyed caring for her ever-expanding family as Dianna gave birth to three children, Ryan, Michelle, and Angela, during the 1970's, and Letha already had three grandchildren whom she cherished, Alan, Roxanne, and Laura, through her son, Delano. Christmases were Letha's special delight; from the beginning of November until the children and grandchildren arrived during the Christmas Holiday, Letha was busy preparing pies, which she froze, and other delicacies to accommodate the individual tastes of each member of the family. She always had her Christmas shopping done by Thanksgiving, and the packages were wrapped by the end of November. It became a family joke that Letha had wrapped the packages so long ago that she was as surprised as the recipient when the packages for each person were unwrapped on Christmas Day.

**Letha Stump and
Dianna Stump Hutson
At home on Morningstar
Road; Auburn, Indiana
Christmas, 1972**

On one notable Christmas, Letha waited in line for three hours to buy Michelle and Angela cabbage patch dolls, which were extremely rare and difficult to find during that particular Christmas. Letha always had her home and the Christmas tree stocked with toys, puzzles, and games which entertained Ryan, Michelle, and Angela and provided their grandparents with many proud moments as they marveled at the speed and dexterity which the young children showed in putting together puzzles, playing card games, and coloring in their coloring books. On many occasions Letha and Harold joined in the fun with their grandchildren as they shared the magic of each child's imaginative and creative playtime..

**Letha and Granddaughter
Michelle Dawn Rhoads
At her grandparents' home**

Grandson Ryan Paul Rhoads – Morningstar Road Residence
Christmas; 1970's

Letha always delighted in buying her granddaughters clothing at Christmas, and her efforts always allowed Dianna to dress her young children in tasteful and practical garments which also relieved the young family of an additional financial burden, a wonderful gift which Dianna truly appreciated.

Granddaughters Angela Mae Rhoads and Michelle Dawn Rhoads
Morningstar Road Residence: Christmas, 1970's

On holidays as well as whenever her family gathered together in her home on Morningstar Road, Letha prepared an elaborate menu and spent a week turning out delicacies from her kitchen to satisfy the individual palates of each of her loved ones. Special dishes that had Letha's unexcelled touch were tuna fish salad and potato salad to which Letha added many hard-boiled eggs while also chopping the ingredients very fine. Other favorite dishes from her kitchen were fresh strawberry pie and a beef roast with homemade gravy which her children were never able to duplicate in spite of watching her create these dishes and helping with their preparation many times. Over the course of their twenty-five years of married life, Letha perfected other recipes which were Harold's favorites including peanut butter cookies, oyster stew, deviled eggs, cherry bread pudding, and Grandmother Stump's caramel corn. Letha's culinary skills were legendary among her family and friends and the finely--tuned skills that she practiced in the kitchen and in caring for her home inspired her daughters to be domestically aware of the importance of a clean home, a well-prepared meal, and a well-organized daily routine as they set about establishing their own homes after their marriages. Today all of Letha's everyday recipes are timeless treasures which still evoke fond memories in the minds of Dianna, Delano, and Carolyn and in the minds of her seven grandchildren of the smells emanating from Letha's kitchen as they eagerly anticipated one of Letha's home-cooked meals.

Letha and Grandchildren: Angela, Michelle, And Ryan 1970's

Letha also was a helpmate for Harold in every aspect of their life together. When they were first married and their health permitted, Letha and Harold would mow their five acres of property at least once a week Letha always mowed during the afternoons when Harold was at work so that he would not have to mow due to the bouncing of the tractor aggravating his arthritis, but at least an hour before Harold was scheduled to come home, Letha would be in the house putting the finishing touches on her dinner, changing her clothes, and applying fresh makeup so that she would have their home and herself looking perfect. Letha always made a weekly trip to her beautician because she always "felt better" when her hair was coiffed to her liking, and upon returning home, she would regale Harold with the local gossip from her beauty shop, stories in which he tremendously enjoyed both the telling and the listening. Letha was so particular and took such pride in her appearance that she even rose each morning before her family awakened to apply her make-up, not wishing any of her loved ones to see her before her morning ablutions. When Dianna and Carolyn traveled from their homes in Chicago and Tennessee to visit their parents, the family always went out to a restaurant for a celebratory meal together. To prepare for these dinner dates, Letha took special care with her appearance, and when she emerged from the hallway leading to the kitchen where her family was waiting, Harold would always say, "What a dish!" On those occasions, Letha's smile would light up the room. Letha also made sure that Harold's home was a showplace; she had impeccable taste in most of the furnishings she selected, and when she wanted a special piece of furniture or new window treatments, she would save her pension money for months until she could afford exactly what she wanted. The relationship which Harold and Letha sustained for their twenty-five years of marriage was truly an inspiration to their friends and family alike.

Harold and Letha Stump – Late 1970's

Letha remained young at heart throughout her marriage to Harold, and her youthful disposition and sense of fun were always in evidence during those special times when Dianna's children visited. When their granddaughters, Michelle and Angela, became teenagers, Letha enjoyed taking the girls shopping at Glenbrook Mall in Fort Wayne and watching the children emerge from the dressing rooms in each store arrayed in fashionable garments which only accentuated the natural beauty of Michelle and Angela, a wholesomeness of mind and spirit of which their grandparents were very proud.

Granddaughters Angela and Michelle Modeling their New suits that Grandmother Letha bought For them; 1980's

Letha also enjoyed recounting an amusing anecdote about her grandson, Ryan, when he was a little boy as he refused on one occasion to get out of the car unless his Grandmother Stump was stopped at McDonald's for their lunch. Letha, of course, from that day forward always entertained her grandchildren with a Big Mac whenever they visited, for her generosity knew no bounds when spoiling her family. At the time of this writing, Letha's family tree has grown many more branches as her three grandchildren, Alan, Roxanne, and Laura, and seven great-grandchildren through son Delano are all thriving and continue to inspire pride through their responsible and mature actions and attitudes. Both Harold and Letha would also be astonished to think of their daughter, Dianna, as a grandmother today with seven grandchildren and two step-granddaughters of her own to love and to cherish. They would be even more proud to know that Dianna's nine grandchildren (Gabriel and Eliana Rhoads, Alyssa, Kayla, Luke and Rachel Bosley, and Emily, Audrey, and Kylie Brannan) all reflect through their parents and Dianna the positive impact that life with Harold and Letha had upon the family with their emphasis that all of the children focus on educational and character-building activities. All of Harold and Letha's progeny will always remember that faith, fun, fellowship, and family were the core values and the life lessons which all of the children learned at their grandparents' knees.

Kenneth and Carolyn Stump Olson in their Sterling, Virginia home in 1989

When Ken and Carolyn left Indiana to reside in Virginia where Ken had obtained a job working for Magnavox, Letha was distraught over Carolyn's departure, but Carolyn and Letha retained their strong mother/daughter bond in spite of the distance between them and the inevitable toll that advancing age and infirmities inflicted on both Harold and Letha; in need of her parents' strength and support, Carolyn spent each break from her teaching career in Manassas, Virginia to visit her parents in Indiana, which was always a time of renewal and rebirth of spirit for all of them. Philipine's daughter, Karen, was also never far from Letha's thoughts as she always said that anytime that Karen wanted to come "home" too, she would always be welcome. Forever thinking of other's needs, when Letha's much-loved brother, "Stub" (Albert) Grogg, developed cancer in the early nineteen eighties, Letha frequently traveled to Rochester, Indiana, to be near Stub and care for him as he had stood steadfastly with her during her divorce; however, before she left, she always took care of Harold first by making certain that his meals were prepared in advance and that every detail of his daily routine was taken care of for the few days that she was gone, examples of devotion which Harold duly recognized and totally appreciated.

Dale ("Sam") Grogg, Letha Stump, and Albert ("Stub") Grogg
Late 1980's

Letha's love for people was in evidence throughout her life, both as a wife to Kenneth and to Harold and also to those who were part of her daily routine on even a casual basis. On one occasion, she went to the Log Cabin store in Auburn, bought peaches from the lady friend who was the proprietor, baked a peach pie, and returned to the store to present the pie to her friend, but, of course, she first had baked a peach pie for Harold's supper that night too. Even Letha's friends from her days at International

Harvester never forgot her; once a year, Letha would be invited by her girlfriends for lunch in Fort Wayne. During the Christmas holidays, a much-anticipated annual event was the Christmas dinner which Harold and Letha hosted at the St. James Restaurant in Avilla, Indiana, with the colleagues and friends whom Harold and Letha enjoyed from Harold's job at the Court House. Always in attendance were John and Jenny Davidson, Tim and Jan McAlhany, Chet and Donna Davis, Carol and Conrad Schaffer, and Maurice Close and his wife. Presents would be purchased for all, and Letha enjoyed selecting colorful sweaters for John and Tim each year, gifts which both John and Tim remembered fondly at Letha's wake in 1999 as they recounted their appreciation for the true gift of friendship which they enjoyed from Harold and Letha.

THE COURTHOUSE GANG -- 1980'S

TOP PICTURE - L - R
JUDGE KEVIN WALLACE, JUDGE HAROLD D. STUMP, TIM MCALHANY, JUDGE PAUL CHERRY, AND JANET GOEN ON THE OCCASION OF HAROLD'S SAGAMORE OF THE WABASH AWARD

BOTTOM PICTURE - L - R
MAURICE CLOSE, DONNA DAVIS, CAROL SCHAFFER, JOHN DAVIDSON, FLORENCE SEIPLE, AND HAROLD D. STUMP ON THE BENCH

Perhaps the most unselfish act of love that Letha ever completed was willingly caring for former husband Kenneth Smith's mother in her home on the farm while Mrs. Smith was an invalid for five years in the 1950's. Mrs. Smith had to be diapered and fed by Letha, but Letha kept everything organized and immaculate in spite of the demands of her job in Fort Wayne and of her life helping Kenneth with the farm chores. Her devotion to the needs of the sick and dying was a character-building and character-revealing aspect of her personality which Harold had noted from the beginning of their relationship and was an experience which he too shared with Letha; in 1962, Harold had been the caretaker of his own father, W. D. Stump, during his last days, and he had also shaved and groomed Philipine's father, Jeff Buss, while he was hospitalized before his death in the 1950's. In all dimensions of their life together, Letha and Harold never hesitated to comfort a troubled friend or soothe the heartaches of their children; their marriage was truly a partnership in which Letha was the heart of the Stump family and the true soul-mate of her husband. When Harold received the Sagamore of the Wabash award in 1989 from then Governor Evan Bayh for his lifetime of public service and civic contributions throughout his thirty year tenure as Judge of the DeKalb Circuit Court, Letha was by his side, supportive, steadfast, and strong, just as she had been for twenty-five years.

Harold D. Stump and Letha Mae Stump in the Courtroom at the DeKalb County Court House upon the occasion of Harold's receiving the Sagamore of the Wabash Award in 1988

A loving heart and a generosity of spirit were always evident in Letha's reactions to all who knew her. In particular, she extended her hospitality and friendship to both of her daughters' biological families which had existed before she and Harold were married. Dianna's sister, Jenny, and Jenny's husband, Randy, and daughter, Erin, were always welcome in Letha's home when they visited Dianna from their home in Michigan as was Dianna's sister, Mary, who lived in Waterloo. Letha would have rejoiced, as would have Harold, at the timely reunion of Dianna with her nine siblings as they together celebrated the life of their terminally ill sister, Martha, in May of 2006. Although Martha passed away on June 28, 2006, Dianna, her sisters, and her brother joined friends and strangers alike who had been touched by the inspirational celebration of life that the reunion represented. Dianna too knew that her parents were with her in spirit throughout that trying time.

Reunion of Dianna with her biological siblings, May, 2006
Top Row: Jenny Putt, Mary Miller, Marie Logenbaugh, Linda Hammon
Bottom Row: Dianna Stump Hutson, Donald Reed, Martha Beard, Ruth Butler, Donna Oswalt, and Elaine Thorpe

Letha's love of people made others feel immediately at ease, and friends and acquaintances alike were comfortable talking with Harold and Letha about a variety of subjects. When Harold's court reporter, Florence Seiple, faced the hospitalization of her diabetic husband, Letha insisted that Florence stay at their home while she made the daily trips to Park View Hospital in Fort Wayne before his eventual death. While staying at the Stump home during her ordeal, Letha cooked Florence's meals and cleaned her bedroom to allow Florence time to assuage her grief. Always gracious and affectionate toward friends, Letha hugged and welcomed Dianna's sisters as if they were her own family, particularly enjoying Dianna's sister, Linda, who, as a nurse, helped both Harold and Letha in the latter parts of their lives when they needed the assistance of home health care services. Letha also was extremely generous toward Carolyn's birth mother, Eleanor, and repeatedly told daughter Carolyn's Aunt Carolyn that Eleanor was welcome in her home at any time. At no time did Harold, Dianna, or Carolyn ever know Letha to be mean-spirited, hold a grudge, or deliberately hurt or embarrass anyone, traits which have been sterling examples to her daughters, to her son, Delano, and to her seven grandchildren of the proper ways to treat others. Letha was spared the death of Delano's twenty-five year companion, Joyce, in 2004, and her motherly concern for her son would have been all-consuming to her. Her worry, however, would have been greatly lessened knowing that he married a wonderful woman he was fortunate to meet in 2006; it is also abundantly evident to all who knew Letha that she would have been truly pleased to welcome Delano's wife, Norma, into the family, and she would have lovingly and caringly supported Norma and Delano in their marriage as a mother and as a friend. Letha truly inspired all who knew her to become better people themselves.

Dora, Norma Troyer, Son Delano Troyer, and Grandson Alan Troyer
Fall, 2005

One of Letha's most endearing qualities to those who knew her well was her wonderful sense of humor. She enjoyed telling a story about when she was a girl and one of her brothers had left a condom in his trousers which Letha was ironing; true to her comic core, Letha took a pin and punctured the condom several times to get back at the brother who was forever teasing her. On another occasion when Letha and Harold were first married, Letha gave Harold a unique Valentine's Day surprise – a pair of panty hose into which she had sewed a zipper. Harold in particular enjoyed the gift, and his recounting of that event became a favorite family story. Also among the retinue of family lore was the recounting of Letha's gift to Harold of a pair of bright red socks which prompted Harold and Letha to visit Bob and Earline Fee with Harold proudly wearing his iridescent footwear. Upon arriving at the Fees, Harold crossed his legs so that the red socks would be prominently displayed, and Bob Fee politely continued conversing without mentioning the offending socks. Finally, Bob burst out laughing and asked Harold where he got those hideous socks which sent Earline, Harold, and Letha into hysterical laughter and which ultimately became part of the legacy of love and laughter which Harold and Letha bequeathed to their offspring.

Harold, Letha, and Earline Fee
At the Fee's home – 1970

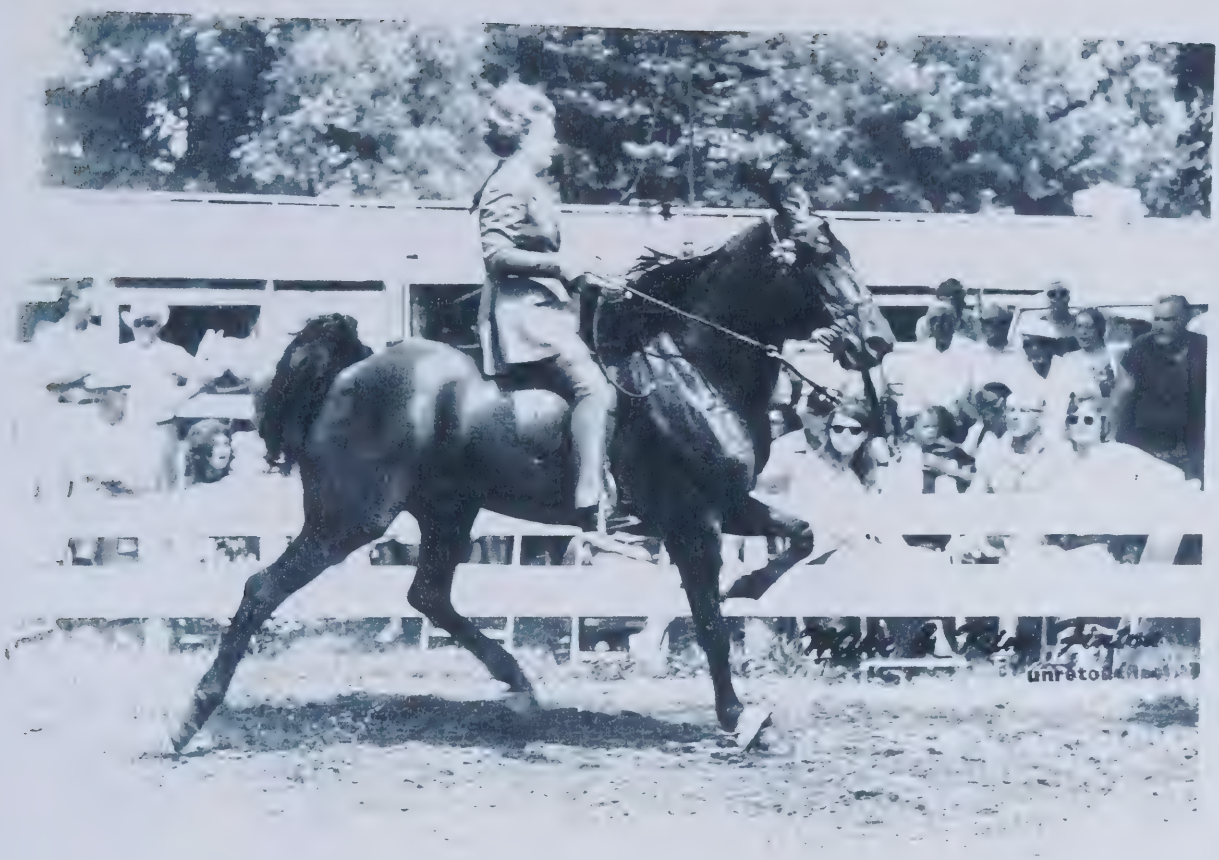
Bob Fee at the Fee home
1970

Letha also had a good sense of humor about herself that was revealed when she told a story about her chasing the family dachshund, Schnitzie, in and out of every garage in Orland Park subdivision where Bob and Earline Fee lived as Schnitzie never came when she was called, and Letha always took the dachshund with her whenever she visited the Fees. When Schnitizie ultimately died at the age of seventeen, Letha was truly saddened because she had lost her constant companion of seven years who sat up begging while Letha took her daily morning coffee break sitting at the stool at the counter in her kitchen.

Schnitzie, Earline Fee, and Doris Stonestreet at the Stump home – early 1970's

One of Harold's favorite stories about Letha's sense of fun occurred when they made a rare visit to a local movie theater to see the Blake Edward's film 10 in the early 1980's. Letha especially enjoyed the scene where Dudley Moore falls headfirst down a steep hill as he is trying to answer the telephone; what made the scene particularly entertaining to Letha was that Dudley Moore had just visited the dentist's office, and he was reeling with the effects of pain killers which he had downed with the help of several stiff drinks. Harold said that Letha laughed so hard at his predicament that she could hardly sit still to watch the remainder of the movie. Perhaps the combination of Letha's fierce devotion to Harold as well as her humor and independent nature were most in evidence when Letha went to visit her brother, Stub, unexpectedly overnight and Harold had to visit a local restaurant to eat his supper that evening. According to Letha, she heard at the beauty shop that one of the town gossips had reported that the poor judge had to eat out because his wife did not take care of him properly. Letha called the woman on the telephone, called her an unprintable name, and told her to mind her own business. Harold and the girls hooted over Letha's recounting of that event as Letha's sweet nature and disposition were legendary among her friends and family.

During the 1970's, Harold and Letha also shared a common hobby – raising, training, and showing Tennessee Walking horses. While this hobby is not unusual around rural communities in Indiana, the fact that Letha was small in stature made her grit and determination in controlling the horses remarkable. Letha was five feet two inches tall and never weighed more than 110 pounds, but she never showed or apparently felt any fear of the horses she rode. Harold and Sue were the Grand Champions of the horse show in Auburn for five consecutive years with their Tennessee Walking Horse, Jethro, whom they kept in the stables on their property and rode in the practice ring which Harold had built. Harold and Sue were such good hosts and kept everything so nice in their home that their horse trainer who kept their horses in Tennessee, J.T. Leach, frequently visited the Stumps in Auburn and was the beneficiary of Letha's home cooking and Harold's companionship, much to Letha and Harold's delight.



Letha Mae Grogg Stump riding Jethro – late 1970's

When the horse business and the care of their property became too much for Harold and Letha due to their ages, they turned the mowing and grooming of their yard over to Willie Watson and his family, and Letha devoted even more time to caring for Harold. During the Christmas holidays, Willie and his family always were treated to gifts of food, and they too brought homemade delicacies for Harold and Letha's consumption. Willie and Emma had adopted their daughter, Cynthia Grace, and Harold and Letha lovingly and eagerly followed Cynthia's progress in her schooling throughout their lives, and they took great pleasure in displaying the picture of the Watson family in their home. Upon visiting Carolyn and Dianna during Letha's wake in 1999, Willie proudly told the Stump girls that he had been the pall bearer for Harold, Bob and Doris Stonestreet, and then for Letha, all of which were honors that he was extremely pleased to undertake. From the vantage point of 2006, the date of this writing, Harold and Letha would be extremely proud that Cynthia Grace and her husband Michael are now the loving parents of Michael, Jr. and Gabriel Archer, and that Willie and Emma have continued their friendship with Carolyn and her husband, Kenneth, upon their return to the homestead on Morningstar Road after Kenneth's retirement in April, 2005.

Willie, Emma, and Cynthia Grace Watson
1980's

The pace of Letha's daily life during the 1980ies continued to revolve around her husband, Harold, even as the passage of time diminished the energies they had for the care of their five acres of property and their walking horses. On an average day before Harold retired in 1988, Letha would have the potatoes for Harold's evening meal peeled by one o'clock in the afternoon and would continue to prepare healthy and nutritious dishes for Harold throughout the rest of the day until he arrived home from the courthouse at five o'clock. The highlights of her daily routine were the frequent telephone calls from Harold which were always commenced with Harold asking Letha, "How are things on the Morningstar?" On Fridays when Letha went to the beauty shop to have her hair done, she always made sure that Harold's soup was in the saucepan on the stove and his sandwich for lunch was covered with saran wrap and placed on the counter to ensure that he would not suffer if her hair appointment was longer than expected. While her children sometimes grew tired of hearing Letha complain about why her pies ran over in the oven and why the potatoes from the store were green, they knew that her devotion to the home and to her homemaking were the ways in which she showed her intense love for her family.

Letha at her stove in her Kitchen in her Morningstar Road home –1980's

When Harold retired in 1990, Letha and Harold simplified their lives. Gone were the elaborate meals each evening, and they enjoyed going out to eat more frequently and ordering in more often. Each evening though they could both be seen watching the television with Letha's favorite shows being the Hoosier Millionaire and Wheel of Fortune, and Harold and Letha together enjoyed watching back-to-back episodes of MASH from 11:00 to 12:00 P.M. each evening while they were holding their household pets, a Boston terrier named Mitzie and a Siamese cat named Tippy.

A Golden Year; 1992
Letha and Harold in their family room with Mitzie and Tippy

Highlighting this particular time in their lives was the birth of another grandchild, Seth, the fourth child of their daughter, Dianna, and son-in-law, John Hutson in December, 1988. Today Seth is a junior in high school, is employed as a cashier at a grocery store in his hometown of Boerne, Texas, and is becoming a mature and responsible adult; his accomplishments would be especially gratifying to his grandparents, as they are to his parents, and they would be especially pleased by Seth's quiet and respectful demeanor. Although both Harold and Letha were not able to see Seth grow to manhood, the quality of life during their later years was enhanced by their visits from their children and grandchildren, and they sustained one another each night before they fell asleep by holding hands and reciting "The Lord's Prayer." Both Harold and Letha would have been greatly fulfilled by seeing Seth become baptized and confirmed as a Christian in his home church in Boerne, Texas in April of 2006. His commitment to living as a Christian man was a dream that they had for each of their grandchildren and also a reaffirmation of the worthwhile lessons in character development that all of Dianna's children learned at their mother's knee and in turn lessons that she too had absorbed as a girl growing up in the Stump household.

Grandmother Letha Stump and Grandson Seth Hutson at the Stump home: 1989

During their retirement, Letha's son, Delano Troyer, and his "significant other," Joyce Holsworth, provided both Harold and Letha with wholesome fun on many Saturday nights as the two couples went out to dinner and then spent the remainder of the evening playing a spirited and competitive game of euchre. When Harold was hospitalized for the final time in April, 1993, his appreciation of his extended family was obvious by his nightly cheerful greeting of "Hi, Joycie" as Delano and Joyce faithfully visited Harold each evening. During the final few days of her husband's life, Letha was emotionally supported by both Delano and Joyce when they all kept a twenty-four hour vigil at Harold's bedside as it became increasingly obvious that he would not recover from his colon surgery.

Letha Stump, Joyce Holsworth, Son Delano Troyer, and Harold Stump – 1980's

When Harold died on June 11, 1993, one month after their twenty-fifth wedding anniversary, much of Letha's reason for functioning as she had for her adult life ended too. Letha continued to lavish attention on her family with generous Christmas gifts, and she always insisted on picking up the bill whenever she had dinner with her family. Also during the years after Harold's death, Letha's brother and sister-in-law, Dale and Helen Grogg, were indispensable in helping Letha with her everyday living chores and in providing her with invaluable moral support with their twice daily telephone calls. Dale and Helen on more than one occasion came to the house during the middle of the night and summoned the Auburn EMT ambulance to take her to the hospital during Letha's weaker moments, and Dale escorted his sister to the grocery store and helped her to run her errands at every opportunity.

When she was feeling well, Letha particularly enjoyed Sundays as it meant that she would see her many friends and acquaintances at the church service at the Lutheran Church in Auburn. Rod and Marylou Kain and Lurene Pickart were three of Letha's closest friends, and sitting with them in their customary pew at the church each Sabbath gave Letha welcome emotional and spiritual support and comfort. Marylou was such a trusted friend that Letha made her the custodian of her living will and gave her the power of attorney in case of emergency; upon Letha's death, Rod, too gave invaluable assistance in helping to dispense with necessary details to relieve the burden on Letha's family during that stressful time. Letha's devotion to her friends and family was reciprocated as each and every person whose life was touched by Letha gladly gave their time and talents to help her during the five years of her widowhood.

Rod and Marylou Kain

On one occasion during these twilight years of Letha's life, she enjoyed a memorable visit to her home in Auburn by her daughter, Carolyn Olson's, Uncle Omer Burkhardt and two of his children, Herschel and Barbara. Omer's wife, Carolyn, had passed away in 1992, and he too knew the loneliness of being without his lifetime partner. During this visit, Letha was once again a laughing, joyous, and engaging companion as she teasingly told Omer during lunch at the local Richard's restaurant that parsley "makes you horny," and then to punctuate her pronouncement, she picked up the parsley from her plate and waved it in his direction. Omer, daughter Carolyn, Herschel, and Barbara were enchanted by her fun-loving spirit, and as Omer and his family were leaving to return home to Cicero, Indiana, she again put everyone at ease by asking an amused Omer if he

wanted to "shack up." Omer and Letha continued to be telephone pals after that visit, and they both sought solace in occasional calls to one another throughout the remainder of Letha's life. As a final tribute to Letha, Omer, Herschel, Barbara, and Omer's youngest daughter, Beverly, drove to Auburn in February, 1999, to attend Letha's funeral services and interment at the cemetery, a gesture which provided additional emotional support for Letha's family and which was very much appreciated by Letha's daughters, Carolyn and Dianna, as Omer at that time was in frail health at the age of ninety-two.

Carolyn Stump Olson and Omer Burkhardt (Carolyn's Uncle)
June, 1992

In the waning five years of her life, smoking, emphysema, and small strokes sapped Letha's strength until she ultimately needed a live-in companion, Peggy, to help her with her daily routine the last year of her life. Peggy was impressed that Letha still rubbed anti-wrinkle lotion on her face and hands each evening before retiring, and even during the last year of her life, Letha maintained her spunk and independent spirit. During this time, Carolyn's husband, Ken Olson, also visited Letha every six months when he traveled from their home in Catlett, Virginia to Indiana where his family also lived, and Letha and Ken enjoyed talking and sharing memories over dinner at local restaurants.

Kenneth Olson and the Stump Boston Terrier, Mitzie, at the Stump home

In 1998, Letha's health continued to deteriorate, and her daughter, Dianna, who was an R.N., nursed Letha back to health after she suffered a stroke in January, 1998. Dianna, who had traveled from Texas, and Carolyn, who had traveled from Virginia, were both with Letha for her recuperation during this time with Carolyn staying for a week due to her teaching commitment and Dianna staying with Letha for six weeks until she was well on the road to recovery. While gaining her physical strength during this recovery, Letha was given constant emotional support and comfort by the daily visits of brother Dale and sister Helen Grogg and their children and grandchildren, son Delano and daughter-in-law, Joyce, and the journey of granddaughter Laura Roope and her sons, Frankie, Jacob, and Nicholas from their home in Ohio to be with Letha. Besides receiving many cards from her legions of friends, Letha's spirits were always boosted by her friends, Warren Lige, Lureen Pickart, Rod and Marylou Kain, Conrad and Carol Schaffer, Chet and Donna Davis, Yancy, Sharon, Glenn, and Barb Stonestreet, Jim and Vicki McCanna, and Don Budd, all of whom were loyal visitors, companions, and supporters for Letha during this illness and throughout the final year of her life. In particular, Letha admired Jim and Vicki McCanna, and she enjoyed a kinship with them which was so strong that they visited her in her home one week before her death on their way to the airport for a vacation, a visit which was marked by Letha's buoyant spirits

upon seeing her special friends. When Letha was hospitalized in February, 1999, after suffering a stroke after hip surgery, Dale and Helen and their granddaughter, Stacy, and Rod and Marylou Kain were devoted bedside attendants to Letha and caring and supportive companions to Letha's daughter, Dianna who again traveled to Auburn to be with her mother. When Letha passed away on February 5, 1999, Dianna was at her bedside in the hospital holding her hand.

Helen Grogg and Dianna Stump Hutson — June, 2006

As Mr. Feller, the funeral director, and the minister of Letha's home Lutheran Church, Pastor Huntley, came to the Stump home to talk with Carolyn and Dianna about the details of Letha's service, both men were favorably impressed by Letha's personality and caring soul. Mr. Feller told the girls that she always had a way of making those around her feel "special," and the minister commented that every time that he visited Letha during the years since Harold's death, he was always glad that he had come because she gave him far more comfort and joy than he felt that he had offered her. Both Dianna and Carolyn realized at that moment that the full impact of their mother's life would probably never be fully known because of the many random "acts of kindness" that she performed over the course of her earthly life. For this reason, Dianna in particular wanted the "love book" of First Corinthians to be the focus of the funeral service; Dianna felt that Letha's life exemplified that love "beareth all things, believeth all things, hopeth all things, endureth all things." As Mother Teresa always espoused, one can not do great things in this life; one can only do small things with great love. In every part of her life, Letha showed her family the power of love-- love for her husband, love for her brothers, love for her three children, love for her seven grandchildren, and love for her friends. This legacy of love from this gentle, gracious, gallant, and grand lady still lives within us all.

One of the most memorable aspects of any family meal at the Stump household was the offering of grace that preceded the meal....on this occasion, the eloquence of Letha's husband, Harold, was showcased, and the assembled children and grandchildren bore witness to the focus on Faith, Family, and Fellowship which were the core values they learned at their parents' and grandparents' home.

Harold's favorite meditations before the Family Meal:

"Thou dost open up thy hand and satisfy the needs of every living thing...."

AND

"The eyes of all wait upon thee, O Lord, and thou dost give each thy sustenance in due season...."

HAROLD D. STUMP IN THE JUDGE'S CHAMBERS AT THE DEKALB COUNTY COURT HOUSE WHERE HE PRESIDED AS JUDGE OF THE CIRCUIT COURT FROM 1960 THRU 1990.

THREE WISE WOMEN WOULD HAVE...

ASKED DIRECTIONS,
ARRIVED ON TIME,
HELPED DELIVER THE BABY,
CLEANED THE STABLE,
MADE A CASSEROLE,
BROUGHT PRACTICAL GIFTS AND
THERE WOULD BE
PEACE ON EARTH.....

LETHA STUMP AT THE KITCHEN COUNTER IN HER
AUBURN, INDIANA HOME – EARLY 1990'S

APPETIZERS / BRUNCH / SOUP

SUPER CHEESE STRATA

Butter
6 slices white bread, crusts removed
½ to ¾ pound mild cheddar cheese, grated
3 eggs
2 cups milk
¼ teas. Seasoned salt
1 teas. Dry mustard

Butter bread on both sides and cut into small cubes. Turn half of bread cubes and half of cheese into buttered 6/10 inch baking dish. Add remaining beat cubes and remaining cheese. Beat eggs; add milk, salt and mustard, beating well. Pour over cheese and bread in dish. Refrigerate overnight.

Bake in preheated 350 degree over for 45 minutes or until light and fluffy. Serve immediately. Makes 6 servings.

NOTE: To prepare soufflé in a 9x13 inch dish, use 10 slices bread, 1 pound cheese, 5 eggs, 3 cups milk, 1 and 1/2 teas. dry mustard and salt to taste. Makes 10 servings

LETHA IN KITCHEN AT HER INDIANA HOME 1980'S

SAUSAGE SCRAMBLE
FROM: CAROLYN OLSON

1 and ½ pounds of bulk sausage
18 eggs
2 cups milk
1 and ½ teas. Salt
3 cups shredded sharp cheddar cheese
3 cups garlic and onion flavored croutons (Italian style salad crispins)
Tomato slices

Heat over to 325 degrees. Cook and stir sausage over medium heat until light brown. Drain. Place sausage in greased baking dish (13x8).

Beat eggs, milk and salt. Stir in cheese. Pour egg mixture on sausage. Sprinkle with flavored croutons. Bake uncovered until knife inserted in center comes out clean (45 to 50 minutes). Let stand 5 minutes before serving. Garnish with tomato slices.

Sausage Scramble
1½ pounds bulk sausage
18 eggs
2 cups milk
1½ teas salt
3 cups shredded sharp cheddar cheese
3 cups garlic and onion flavored croutons or I like salad crispins Italian style
Tomato slices

~~Hat~~ Heat oven to 325°. Cook and stir sausage over medium heat until light brown - drain. Place sausage in greased baking dish 13½ X 8⅜ X 1¾ in

Beat eggs milk and salt, stir in cheese. Pour egg mixture on sausage. Sprinkle with flavored croutons, Bake uncovered until knife inserted in center comes out clean - 45 to 50 min. Let stand 5 min. before serving. Garnish with tomato slices

DEVILED EGGS FOR BRUNCH
FROM: CAROLYN OLSON

¼ teaspoon garlic salt
1 and ½ teaspoons Worchestershire sauce
1 and ½ teaspoons catsup
1 and ½ teaspoons prepared mustard
1 Tablespoon parsley flakes
2 Tablespoon cooking sherry
¾ cup Ritz cracker crumbs
½ stick margarine

6 hard-cooked eggs
1 bottle Marzetti Cole Slaw Dressing
2 Tablespoons butter
3 teaspoons flour
1 cup milk
¼ cup sharp cheddar cheese diced
1 teaspoon seasoned salt

To make deviled eggs, slice eggs in half lengthwise. Remove yolks, mash and add enough slaw dressing to make yolks of the desired consistency. Mound in egg white shells.

Melt 2 tablespoons butter and blend in flour. Slowly add milk and cheese, stirring until cheese is melted and sauce is thickened. Cool and add both salts, Worchestershire sauce, catsup, mustard, parsley flakes and sherry.

Place deviled eggs in flat baking dish and pour sauce over all. Brown cracker crumbs in margarine and sprinkle on top of casserole. Bake at 350 degrees for 30 minutes or until heated through. Serves six.

The eggs and sauce may be make ahead. Assemble just before baking.

Serve with baked Canadian bacon and cinnamon rolls.

MAIN DISH OR BRUNCH CASSEROLE

Cut "doughnuts" of bread from 6 slices bread. Reserve rounds and break rest of bread into the bottom of a greased casserole dish. Cook 1 pkg. frozen broccoli until tender and drain. Place broccoli atop broken bread. Sprinkle 1 cups ham, chopped, on top; then top with 1 cup grated cheese. Put bread rounds over all. Mix 3 beaten eggs with 1 and ¾ cups milk, ¼ tsp. dry mustard, and 1 Tbsp. dried onion flakes or 1 Tbsp. chopped onion and pour over casserole. Let stand in refrigerator for at least six hours, then bake at 325 degrees for 55 minutes. Let set for a few minutes before serving. Will feed six people.

Sausage Breakfast Casserole

6 slices bread
1 and 1/2 cups cheese
1 teas. Salt.
1 and ½ pounds sausage
2 cups milk
6 eggs, beaten

Spread butter on bread. Put in 13x9 inch baking dish. Brown sausage and drain well in colander. Spoon over bread slices. Sprinkle with cheese. Combine eggs, milk and salt and mix well. Pour over cheese and chill overnight. Bake at 350 for 45 minutes or until set. Can put tater tots on top of casserole before baking.

A "QUICKIE"

Brown 1 lb. bulk sausage until crumbly, stirring occasionally to break it up.
While it is frying, COMBINE: 1 (no. 2) can cream-style corn
2 eggs, slightly beaten

Season with ¼ tsp. salt and 2 tbsp. chopped green pepper. Put half of corn mixture in bottom of medium-sized casserole. Cover with browned sausage. Then add balance of corn mixture. Sprinkle thickly with 1 cup bread crumbs mixed with 2 Tbsp. melted butter. Bake 30-35 minutes in 350 degree oven or until set and browned on top. Serves 4 generously.

PUNCH SERVED AT CHRISTMAS PARTY AT COURT HOUSE -- 1988

1 can frozen orange juice

1 can pineapple juice

1 big bottle of Sprite

BAKED MUSHROOMS

1 clove garlic, minced
½ cup finely minced onion
2 tablespoons minced parsley
½ teas. Salt
¼ treas. Pepper
¼ teas. Basil
1/3 cup olive oil
2 Tablespoons wine vinegar
1 and ½ pounds mushrooms, coarsely sliced
¼ pound butter, divided
½ cup bread crumbs
1 Tablespoons grated Parmesan cheese

In a large bowl, combine the first 8 ingredients and mix. Add the mushrooms and allow to marinate for 3 hours, turning frequently. Drain. In a large skillet, melt half the butter. Add the mushrooms and cook over high heat for one minutes. Reduce heat to low and cook uncovered for 10 minutes, stirring frequently. Butter a flat 2-quart baking dish and place the mushrooms in it. Melt the remaining 2 Tablespoons of butter. In a small bowl, combine the crumbs, cheese, and the melted butter. Sprinkle over the mushrooms and place under broiler, about 6 inches from the heat, to brown. Serve immediately. Yield: 4 servings.

Zippy Rarebit Spread

4 ounces sharp natural cheddar cheese grated (about one cup)
1 8 oz. pkg. cream cheese
1 teas. Worcestershire sauce
Dash liquid pepper seasoning
6 slices bacon crisp and crumbled

Combine first four ingredients over boiling water. Cook stirring frequently until smooth and bubbly. Blend in bacon bits. Serve warm with crackers.

Zippy Rarebit Spread
4 oz sharp natural cheddar cheese grated about
1 cup.
1 8 oz pkg. cream cheese
1 teas. Worcestershire sauce
Dash liquid pepper seasoning
6 slices bacon crisp crumbled up.
Combine first four ingredients over boiling water.
Cook stirring frequently until smooth & bubbly.
Blend in bacon bits. Serve warm

CAULIFLOWER DIP

1 - 8 ounce cream cheese
Tablespoon of chopped onion
Tablespoon of green pepper
1 egg
1 Tablespoon sugar
1 Tablespoon water
1 Tablespoon vinegar

Combine egg, sugar, water, and vinegar. Heat until it starts to thicken. Pour over cheese, onion, and green pepper. Beat with electric mixer. Refrigerate until ready to use.

Sausage Balls

1 pound pork sausage
1 egg, beaten
1/3 cup bread crumbs
½ teas. Sage
½ cup catsup
1 Tablespoon brown sugar
1 Tablespoon cider vinegar
1/ tablespoon soy sauce

Combine sausage, egg, bread, and sage. Shape into balls about 1 inch in diameter. Brown on all sides. Pour off drippings. Meanwhile combine catsup, brown sugar, vinegar, and soy sauce in sauce pan. Add browned meat balls and simmer 30 minutes. Serve hot from chafing dish. Serve with toothpicks or serve with spaghetti.

Fancy Chicken Log

One pkg. 8 ounce cream cheese
1 Tbls. Bottled steak sauce
½ teas. Curry powder
1 and ½ cups minced cooked chicken
1/3 cup chopped celery
¼ cup chopped parsley
¼ cup chopped toasted almonds

Beat together first three ingredients, Blend in next two ingredients and 2 Tblspoons parsley. Add toasted almonds. Chill 4 hours and serve with crackers.

Fancy Chicken Log

2-8 oz cream cheese
1 Tbls. bottled steak sauce
½ teas. curry powder
1½ cups minced cooked chicken
1/3 cup chopped celery
¼ " " parsley
¼ " " toasted almonds.

Beat together first 3 ingredients, blend in next two ingredients & 2 Tbls. parsley, add toasted almonds. chill ~~in~~ for 4 hrs.

OVEN BARBEQUED WINGS

Start with three pounds of chicken wings. Cut off the tips and separate the two segments that are left into little drumsticks. Sprinkle two Tbsp. oil over wings in flat casserole dish, then sprinkle salt and freshly ground pepper over all. Mix 1 cup honey with ½ cup soy sauce and ½ finely chopped clove garlic and 2 Tbsp. ketchup. Pour sauce over wings. Bake at 375 degrees for 1 hour or until sauce is caramelized. You can do everything ahead and hold the wings in the refrigerator all day, and then bake them an hour before you need them. If the wings begin to get too brown near the end of the cooking period, just turn the heat down a little

APPETIZER CHICKEN WINGS

24 chicken wings (about 21/2 pounds) remove tips from wings
1 Tablespoon dry vermouth, or dry wine, or orange juice
½ Tsp. ground ginger
1/3 cup soy sauce
2 Tablespoons Honey
1/3 cup water

Remove chicken wing tips and cut wings in half. Place in skillet. Cover with marinade ingredients, and simmer slowly for about 1 hour. Drain wings and refrigerate for 24 hours. Serve cold. If they go dry while cooking, add more water.

CHEESE BALLS

1 package of cream cheese (8 ozs.)
1 package of sharp cheddar, grated (8 ozs.)
1 package of sharp Roquefort cheese, grated (8 ozs.)
1 Tablespoons of onion, grated
Dash of garlic salt
Worchestershire sauce
Tobasco sauce
¾ cups of pecans
¼ cup of pistachio nuts

Combine cheeses, onion, seasoning in large bowl. Let stand at room temperature until cheeses are soft. Shape into a roll. Roll the cheese roll in chopped nuts.

Chili Cheese Balls

8 ounces Parmesan cheese
8 ounces cream cheese
1 16-ounce jar of sliced jalapeno peppers, (or to taste)
Bread crumbs

Let cream cheese soften at room temperature. Drain and rinse jalapeno peppers thoroughly, removing seeds. Chop in blender. Combine in medium bowl with cheese and mix thoroughly. Spoon dough into 1-inch balls and drop into container of bread crumbs and cover completely. Place balls on ungreased cookie sheet and bake at 400 degrees for 10 minutes or until golden. Makes 6 dozen. They freeze beautifully

Shrimp Dip Serves 12

2 small cans cocktail shrimp
1 cup mayonnaise
1 ounce pkg. cream cheese, softened
2 teas. Spicy brown mustard
½ small onion, diced
3 dashes Tabasco sauce

Combine all ingredients. Mix well, and spoon into serving dish. Cover and chill. Serve with crackers or cocktail rye bread.

Shrimp Dip Serves - 12

2 small cans Cocktail shrimp
1 Cup Mayonnaise
2 3 pkg. Cream cheese softened
2 teaspoons spicy brown mustard
½ small Onion diced.
3 Dashes Tabasco sauce

Combine all ingredients, Mix well, spoon into serving dish Cover & Chill.
Serve w/ Crackers or Cocktail rye Bread.

CRAB CANAPES
FROM: CAROLYN OLSON

1 stick of butter
1 pkg. of cheese whiz with pimentos
Mayonnaise
Lemon juice
Garlic salt
1 can crabmeat (1 pound)

Mix all together and spread on an English muffin. Broil, then cut into quarters, and serve.

PARTY SALMON SPREAD

Soften two envelopes unflavored gelatin in ½ cup water. Dissolve over hot water. In blender or processor put one 16 ounce can salmon, 1 cup coarsely chopped onion, ½ cup sour cream, 2 Tbsp. lemon juice, ½ tsp. garlic salt, ¼ tsp. dill week, ¼ tsp. pepper. Blend until well mixed and smooth. Mix in softened gelatin and pour into 5 cup mold. Chill until firm. Unmold on platter and garnish with parsley.

SHRIMP LOUIS DIP

1 cup Hellmann's Real mayonnaise
1 cup sour cream
1/3 cup finely chopped green pepper
¼ cup chili sauce
1 Tbsp. prepared horseradish
¼ tsp. salt
1/8 tsp pepper
2 cups finely chopped cooked shrimp

Stir all ingredients until well mixed. Cover; chill. Makes 3 cups.

SHRIMP DIP

1 can broken pieces of shrimp
1 8 ounce pkg. of cream cheese
1/3 cup chili sauce

Mix together with electric mixer until ppink and smooth. Serve with crackers.

Shrimp Dip
1 can broken pieces of shrimp
1-8 oz pkg. Philly Cream cheese
1/3 cup Chili Sauce
Mix together w/electric mixer
until pink and smooth. Serve w/crackers
Very good.

CRAB DIP

Serve with garlic or onion melba toast as an appetizer.

This recipe makes a lot of crab dip, but it can be frozen. Mix all of the ingredients together and heat in a double boiler. Keep warm to serve.

Use 3 packages (8 oz.) of cream cheese, 2 cans of crab meat, 2 cloves of garlic (or garlic salt to taste), ½ cup of mayonnaise, 2 tsp. prepared mustard, ¼ cup white wine (Sauterne gives a nice flavor), onion juice to taste, and Lowry's seasoned salt to taste.

MEATBALLS

Mix together 2 pounds of ground steak, 1 cup cornflake crumbs, 1/3 cup parsley flakes, 2 eggs, 2 Tbsp. soy sauce, ¼ teas. Pepper, ½ teas. Ground garlic powder, 1/3 cup ketchup and 2 Tbsp. dried onion flakes. Form into small meat balls. Heat a mixture of 1 can of jellied cranberry sauce, one 12 ounce bottle of chili sauce, 2 Tbsp. brown sugar, and 1 Tbsp. lemon juice. Pour hot mixture over meatballs and bake in an uncovered pan at 350 degrees for one hour.

Gail Holtzberg meat balls.

Meat-Balls

Mix together 2 lb's ground steak, 1 cup corn flakes crumbs, 1/3 cup parsley flakes, 2 eggs, 2 Tbs. soy sauce, 1/4 teas. pepper, 1/2 teas. ground garlic powder 1/3 cup ketchup and 2 Tbs. dried onion flakes. Form into small meat balls. Heat a mixture of 1 can jellied cranberry sauce, 1-12 z bottle chili sauce, 2 Tbs. brown sugar and 1 Tbs. lemon juice. Pour hot over meatballs and bake in an uncovered pan at 35°° for 1 hr.

Dorothy's Porcupine Balls

1 and ½ lb. ground beef
1 medium onion, diced
1/8 cup uncooked rice
1 egg, salt and pepper
1 can tomato soup and 1 can water

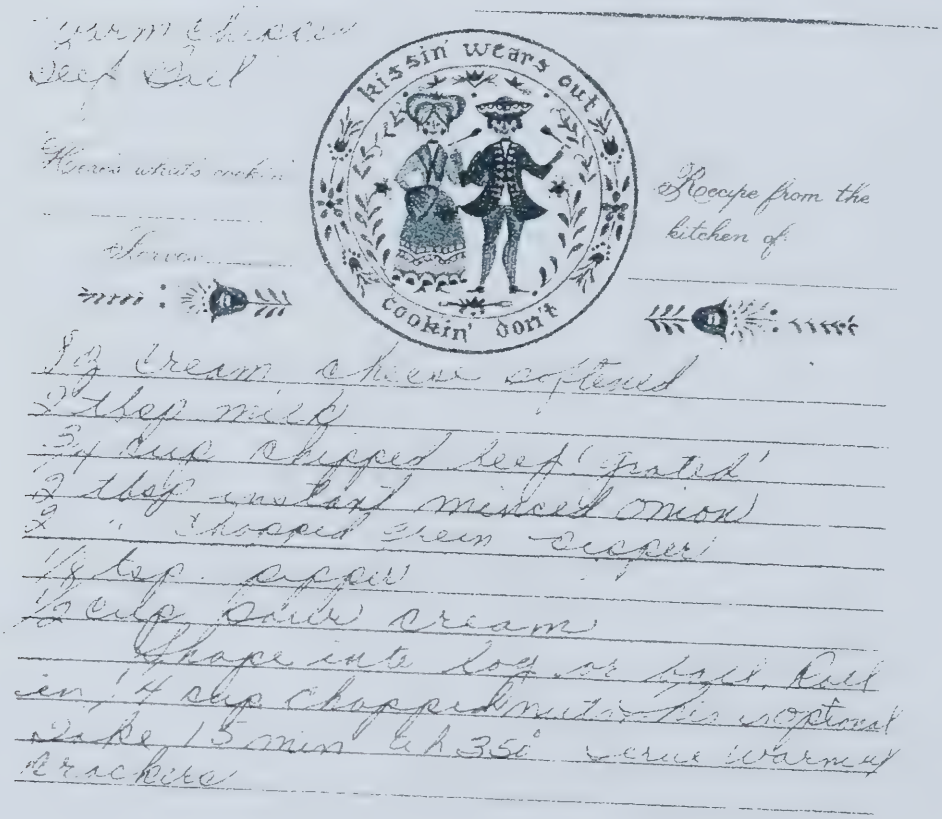
Mix ground bee, onion, rice, egg, salt, and pepper. Form into small balls. Brown in skillet with small amount of oil. After balls are brown, add tomato soup and water. Simmer for 45 minutes.

Dorothys Porcupine Balls.
1½ lb ground beef
1 med. Onion, diced
1/8 cup uncooked rice
1 egg, salt & pepper
1 can tomato soup & 1 can water
Mix ground beef, onion, rice, egg
salt + pepper. Form into small balls
Brown in skillet w/ small amount of oil
After balls are brown, add tomato
soup & water simmer for 45 minutes

WARM CHIPPED BEEF BALL

8 oz. cream cheese, softened
2 Tbsp. milk
¾ cup chipped beef (grated)
2 Tbsp. instant minced onion
2 Tbsp. chopped green pepper
1/8 tsp. pepper
½ cup sour cream

Shape into log or ball. Roll in ¼ cup chopped nuts. Bake for 15 minutes at 360 degrees. Serve warm with crackers.



CHEESE AND WEINER CRESCENTS

8 wieners
8 strips cracker barrel cheddar cheese
1 can of crescent rolls.

Preheat over to 375 degrees. Slit wieners to within ½ inch of ends. Insert cheese strips. Place on wide end of triangles, roll up and place on cookie sheet, cheese side up.

Bake 10-15 minutes.

Cheese 'n Wiener Crescents

8 Wieners
8 strips Cracker barrel cheddar cheese
1 can 8 oz crescent rolls.
~~Pre~~ preheat oven to 375° Slit Wieners to within ½ in ends. insert cheese strips
Place on wide end of triangles, roll up
place on cookie sheet, cheese side up
Bake 10 to 15 minute

ONION SOUP

3 large white onions
¼ cup corn oil
1/3 cup flour
1 beef bouillon cube
½ bay leaf
1 teas. Salt
½ teas. Pepper
Toasted French bread

Peel onions, cut in half, slice thinly. Cook onions in corn oil until golden and well done. Dust onions with flour and stir to cook the flour. Add 3 quarts of cold water and stir.

Add bouillon cube, bay leaf, salt, and pepper and bring to a boil. Skim foam from surface until soup clears. Simmer for 30 to 35 minutes.

Spoon over toast. Cover with grated cheese and brown under broiler.

Onion Soup

3 large white onions
¼ cup corn oil
⅓ " flour, 1 beef bouillion cube
½ bay leaf
1 teas salt
½ " pepper, as many slices toasted french bread as you want.

Peel onions, cut in half slice thinly Cook onions in corn oil until golden and well done. Dust onions w/ flour and stir to cook the flour. Add 3 qts cold water & stir.

Add bouillion cube, bay leaf, salt, & pepper and bring to boil. Skim foam from surface until soup clears. Simmer for 30 to 35 minutes

Spoon over toast. Cover w/ grated cheese & brown under broiler.

CLAM CHOWDER

¼ cup finely cut bacon
¼ cup minced onion
2 cans (7 oz. each) minced or whole clams
2 cups finely diced raw potatoes
1 cup water
1/3 cup diced celery
1 can (1 lb.) cooked tomatoes
1 tsp. salt
1/8 tsp. pepper
¼ tsp. thyme
2 tsp. minced parsley

Saute bacon and onion in large kettle. Drain clams; add clam liquor, potatoes, water and celery to onion and bacon. Cook until potatoes are tender, about ten minutes. Just before serving, add clams, tomatoes, and seasonings. Heat. Serve at once. Makes 6 servings.

MRS. DOC HARVEY'S SOUP

Lentil Soup

Soak one cup of lentils overnight. Drain. Add to kettle with 1 and ½ lbs beef shanks, a few marrow bones (cracked) and 3 quarts of slightly salted water. Bring it to a boil and simmer covered over low heat for about 2 hours. Remove bones and meat. Let the broth cool. Cut up meat and remove scraps from bones; place all of meat in pot with broth. Add 2 cups of stewed tomatoes, 2 chopped onions, 1/3 cup oatmeal, 1 and ½ tablespoons tomato paste, ¼ teaspoon each of oregano, basil or bay leaf, and black pepper. Cover and simmer for 2 or 3 hours. Add green peppers, celery, carrots, cabbage, and green beans, or small lima beans. Add 1/3 cup barley and cook for another 2 hours.

FRENCH ONION SOUP

6 Tablespoons butter
8 medium onions, sliced
8 cups beef broth
¼ cup Madeira
Salt and pepper to taste
1 loaf French bread, sliced into 24 ½ inch thick rounds
1 and ½ cups Gruyere cheese

Melt butter in a large pan over medium heat. Add onions to pan and stir well to coat them with butter. Reduce heat to low and cook onions until they are soft, about 30 minutes, stirring occasionally. Raise heat to high can cook onions about five more minutes to brown the, stirring constantly.

Add broth and Madeira to saucepan and season with salt and pepper to taste. Cover pan and slowly simmer soup for 30 minutes. Meanwhile, lightly toast the bread slices. When soup is finished cooking, heat oven broiler until very hot

Pour soup into individual bowls. Float toasted bread slices on top of the soup and top bread with grated cheese. Broil mixture until cheese is melted and slightly brown. Serves six.

LETHA WITH GRANDSON, RYAN RHOADS, IN 1972

Hidden Valley Ranch Oyster Crackers

¾ cup salad oil
1 pkg. (1 oz) Hidden Valley Ranch Milk Recipe Original ranch Salad Dressing Mix
½ tsp. dill weed
¼ tsp. lemon pepper
¼ tsp. garlic powder
12 to 16 oz. plain oyster crackers

Whisk together the first five ingredients. Pour over crackers, stirring to coat. Place on baking sheets and bake at 275 degrees for 15 to 20 minutes. Makes 11-12 cups.

LETHA IN HAROLD'S DEN IN HER INDIANA HOME – 1990'S

SO MUCH OF WHO WE ARE
COMES FROM THOSE WHO HAVE
TOUCHED US,
OTHER LIVES WE HAVE SHARED...

WHEN WE MOURN A LOSS,
WE ALSO CELEBRATE
ALL THE WAYS THAT ANOTHER'S LIFE
IS REFLECTED IN OUR OWN.

LETHA'S MOTHER-IN-LAW, CLEMENTINE HARTSOCK STUMP,
AND LETHA'S HUSBAND, HAROLD D. STUMP – 1940'S
BOTH OF WHOM WERE THE SOUL AND
INSPIRATION OF THE STUMP FAMILY

BREADS

Dianna's Spoon Rolls Recipe from Dianna Stump Hutson

2 cups lukewarm water
¼ cup sugar
1 egg
1 pkg. yeast
1 and ¼ stick butter or margarine, melted
4 cups self rising flour or flour with 4 teaspoons baking powder
1 teas. Salt

Dissolve yeast in water; melt butter or margarine. Add sugar, egg to yeast. Slowly stir in flour. Spoon into muffin tins. CDough will keep 1 week or 10 days in refrigerator

Bake at 425 degrees for 20 minutes.

DIANNA (STUMP) HUTSON AND CAROLYN (STUMP) OLSON AT MORNINGSTAR ROAD HOME (1990'S)

Dianna's Spoon Rolls

2 cup lukewarm water
1/4 cup sugar
1 egg
1 pkg. yeast
1 1/4 stick butter or margarine melted
4 cups self rising flour or flour
with 4 teaspoons baking powder
1 teas salt

Dissolve yeast in water; melt butter or margarine, add sugar, egg &

to yeast. Slowly stir in flour. Spoon into muffin tins. Dough will keep
1 week or 10 days in refrigerator
Bake 425° for 20 minutes.

Spoon Rolls

2c. Lukewarm Water
1/4c Sugar
1 egg

1 pkg. yeast
1 1/4 stick Margarine melted

4c. Selfrising flour (or flour with 4 tsp baking powder 1 tsp salt)

Dissolve yeast in water; melt Margarine. Add sugar, egg & yeast. Slowly stir in flour. Spoon into muffin tins. Dough will keep 1wk.-10 days in refrigerator. Bake 425° for 20 min.

APPLE WALNUT BREAD

3 eggs
1 and ½ cups vegetable oil
1 and ½ cups sugar
1 teas. Vanilla
3 and ½ cups all purpose flour (not self-rising)
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon slat
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2 cups unpared baking apples, cored and chopped
2/3 cup chopped walnuts

Preheat oven to 350 degrees. Grease the bottom of four one pound loaf pans and set aside

Place eggs, oil, sugar, and vanilla in mixing bowl and beat at low speed for 1 minute. Add flour, baking soda, baking powder, salt, cinnamon, and cloves. Beat at low speed until moistened throughout, about 15 seconds, then beat at medium speed for 45 seconds.

Fold in apples and walnuts.

Pour batter into prepared loaf pans and bake at 350 degrees for 45 to 55 minutes or until a wooden pick inserted in a loaf comes out clean.

Remove from oven and cool 10 minutes. Remove bread from pans and cool completely before slicing.

BUBBLE BUNS

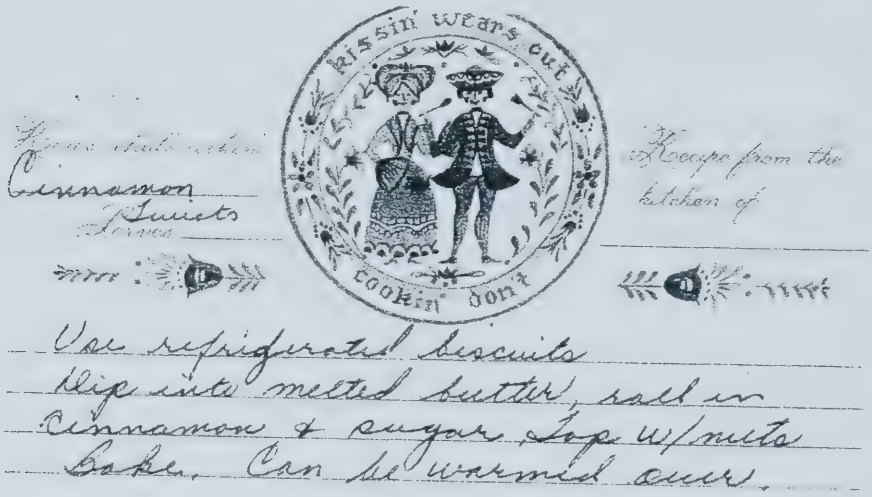
½ cup finely chopped walnuts
1/3 cup sugar
½ teas. Cinnamon
1 package 10 refrigerated biscuits
1/3 cup Hellman's mayonnaise

Grease ten muffin pan cups. In small bowl, combine first 3 ingredients. Separate biscuits. Cut into quarters and shape into balls. Coat each ball with Hellman's mayonnaise, and then roll the ball in the walnut mixture. Place 4 rolls in each muffin pan cup. Bake in 400 degree over for 15 to 17 minutes or until brown. Serve warm. Makes 10 buns.

Bubble Buns
1/2 cup finely chopped Walnuts
1/3 cup sugar
1/2 teas cinnamon
1 pkg 10 refrigerated biscuits
1/3 cup Hellmans mayonnaise
Grease ten 2½ muffin pan cups.
In small bowl combine first
3 ingredients. Separate biscuits. Cut
into 1/4 - quarters. Shape into balls.
Coat each w/ Hellmans mayonnaise.
then roll in Walnut mixture.
Place 4 in each muffin pan
cup. Bake in 400F oven 15 to 17
minutes or until brown. Serve
Warm Makes 10 buns.

Cinnamon Twists

Use refrigerated biscuits. Dip into melted butter, roll in cinnamon and sugar. Top with nuts. Bake. Can be warmed over.



Breakfast Cinnamon and Sugar Yeast Rolls

Grease a bundt pan. Sprinkle pecans over bottom. Use 18-20 frozen Rich dinner rolls and put them on top of pecans. Don't defrost the rolls. Sprinkle ½ package small butterscotch pudding over rolls (don't use instant pudding.) Melt 1 stick margarine, ¾ cups brown sugar, 1 and ½ teas. Cinnamon. Pour over rolls. Cover with saran wrap and let set on counter overnight to rise. The next morning remove wrap and bake rolls for 30 minutes at 350 degrees. Unmold the rolls onto a serving plate by turning the bundt pan upsidedown. To serve, each person pulls the rolls apart as the dish is passed.

Yeast Rolls - Large

Grease Bundt Pan. Sprinkle Pecans over bottom. Use 18-20 frozen Rich dinner Rolls, Put on top of Pecans. Don't defrost rolls. Sprinkle ½ pkg. small butterscotch pudding over rolls. not instant. Melt 1 stick margarine, 3/4 cup br. sugar, 1½ teas Cinnamon Pour over rolls. Cover w/ saran Wrap. let set on counter overnight to rise. Next morning remove wrap & bake 350° for 30 minutes.

STREUSEL-FILLED COFFEE CAKE

Mix thoroughly together: ¾ cup sugar
¼ cup soft shortening
1 egg

Stir in: ½ cup milk

Sift together and stir in: 1 and ½ cups sifted flour
2 tsp. baking powder
½ tsp. salt

Spread ½ of batter in greased and floured 9 inch square pan. Sprinkle with ½ of streusel; add remaining batter and then remaining topping. Bake at 375 degrees for 25 – 35 minutes until tooth pick in center comes out clean.

Streusel Topping:

½ cup brown sugar
2 Tablespoons flour
2 teas. Cinnamon
1 Tablespoons melted butter
½ cup chopped nuts

BANANA NUT MUFFINS

2 and ¼ cups oat bran cereal
1 tablespoon baking powder
¼ cup brown sugar
¼ cup chopped walnuts or pecans
1 and ¼ cups skim milk
2 very ripe bananas
2 egg whites
2 Tablespoons vegetable oil

Preheat the oven to 425 degrees. Mix the fry ingredients in a large bowl. Mix the milk, bananas, egg whites, and oil in a bowl or blender. Add to the dry ingredients and mix. Line the muffin pan with paper baking cups and fill them with batter. Bake for seventeen minutes. Makes 12 muffins.

Poppy Seed Bread

1 pkg. dry yeast atop 1and ¼ cups warm water. Add 2 Tbsp. soft butter, 2 Tbsp. poppy seeds, 2 Tbsp. sugar, and 2 teasp. Salt. Add 2 cups flour and beat well to mix. Cover your bowl with cloth and set dough aside a warm draft free place (like the TV) to rise. Takes about 45 minutes. Dump batter in greased loaf pan and smooth out. Cover and let rise again until double in bulk. Bake at 375 degrees for 45 minutes. Cool on rack. Brush with one egg white beaten with a little water.

Poppy Seed Bread

1 pkg. dry yeast, atop 1¼ cups warm water. Add 2 Tbsp. soft butter, 2 Tbsp. poppy seed. 2 Tbsp. sugar, + 2 tsp. salt. Add 2 cups flour and beat well to mix. Cover your bowl w/cloth and set dough aside a warm, draft free place (like T.V.) to rise. Takes about 45 minutes. Dump batter in greased loaf pan, and smooth out. Cover and let rise again until double in bulk. Bake at 375° for 45 minutes. Cool on rack

Brush w/ one egg white beaten w/a little water.

SOUTHERN BISCUITS

3 cups sifted flour
¾ teas. Salt, if desired
½ teas. Baking soda
4 teas. Baking powder
2/3 cup lard
1 cup plus 2 tablespoons buttermilk

Preheat over to 450 degrees.

Combine flour, salt, baking soda and baking powder; sift together in a mixing bowl. Add the lard with a pastry blender until mixture has the texture of coarse cornmeal

Add the buttermilk all at once and stir vigorously with a heavy wooden spoon. Dough will be quite soft at first, but will stiffen after a brief period. Continue beating 1 or 2 minutes longer. Shape dough into a ball and place on a lightly floured surface. Flatten the dough gently with your hands into a thick round cake. Knead for one minute.

Dust a rolling pin and the surface of the dough with flour. Roll the dough our to a ½ inch thickness. Prick the surface of the dough with the tines of a fork. Use a biscuit cutter (pressing directly down into the dough instead of wiggling it) to cut out the biscuits. Cut the biscuits as close together as possible. The scraps of dough may be gathered together and rolled out again, but the texture will not be as good.

Arrange the biscuits, ½ inch apart, on a baking sheet (preferably with a shiny surface) as they are cut. Bake for 13 minutes. Remove from the oven and let the biscuits rest 3 or 4 minutes before serving. Serve hot Makes about 20 biscuits.

LOIS TURNER'S KENTUCKY BISCUITS

4 cups flour
3 tsp. baking powder
½ tsp. soda
½ tsp. salt
2 Tablespoons sugar
2 cups buttermilk
1 pkg. yeast in ¼ cup water
½ cup shortening

Mix dry ingredients. Add melted shortening to buttermilk. Add buttermilk mixture and yeast mixture to dry ingredients. Put on floured board and knead 10 times.

Bake at 400 degrees for 10-12 minutes.

Makes 2 dozen biscuits

Lois Turner Ky Biscuit

4c flour 2T. sugar
3 tsp b. powder 2c. Buttermilk
½ t. soda 1pkg. yeast in
½ t. salt 1/4c warm water
1/2c shortening

Mix dry ingredients Add melted shortening to Buttermilk Add Buttermilk mixture and yeast mixture to dry ingredient Put on floured board and knead 10 times Bake 400° - 10-12 min

2 doz. Biscuit

NASHVILLE HOUSE FRIED BISCUITS

1 quart milk
¼ cup sugar
2 and 2/3 pkg. dry yeast or 1/6 cup yeast
½ cup lard or shortening
6 tsp. salt
7-9 cups flour

Add yeast to warm water. Add other ingredients and let dough rise. Work into biscuits and drop into hot fat.

This recipe will make about 7 dozen biscuits. They can be frozen individually and stored in plastic bags.

When you work them up, don't let the biscuits rise too high. The fat should be slightly hotter than 350 degrees F. If fat should be too hot, the biscuits will be soggy in the center.

Nashville House Fried Biscuits

1 qt milk
1/4 cup sugar
2 2/3 pkg. dry yeast or 1/6 cup yeast.
1/2 cup lard or shortening
6 tsp salt
7 to 9 cups flour

Add yeast to warm water, Add other ingredients and let dough rise.
Work into biscuits and drop into hot fat
This recipe will make about 7 doz.
They can be frozen individually and stored in plastic bags.
When you work them up, do not let the biscuits rise to high.
The fat should be slightly hotter than 350°F. If the fat is too hot the biscuits will be soggy in center

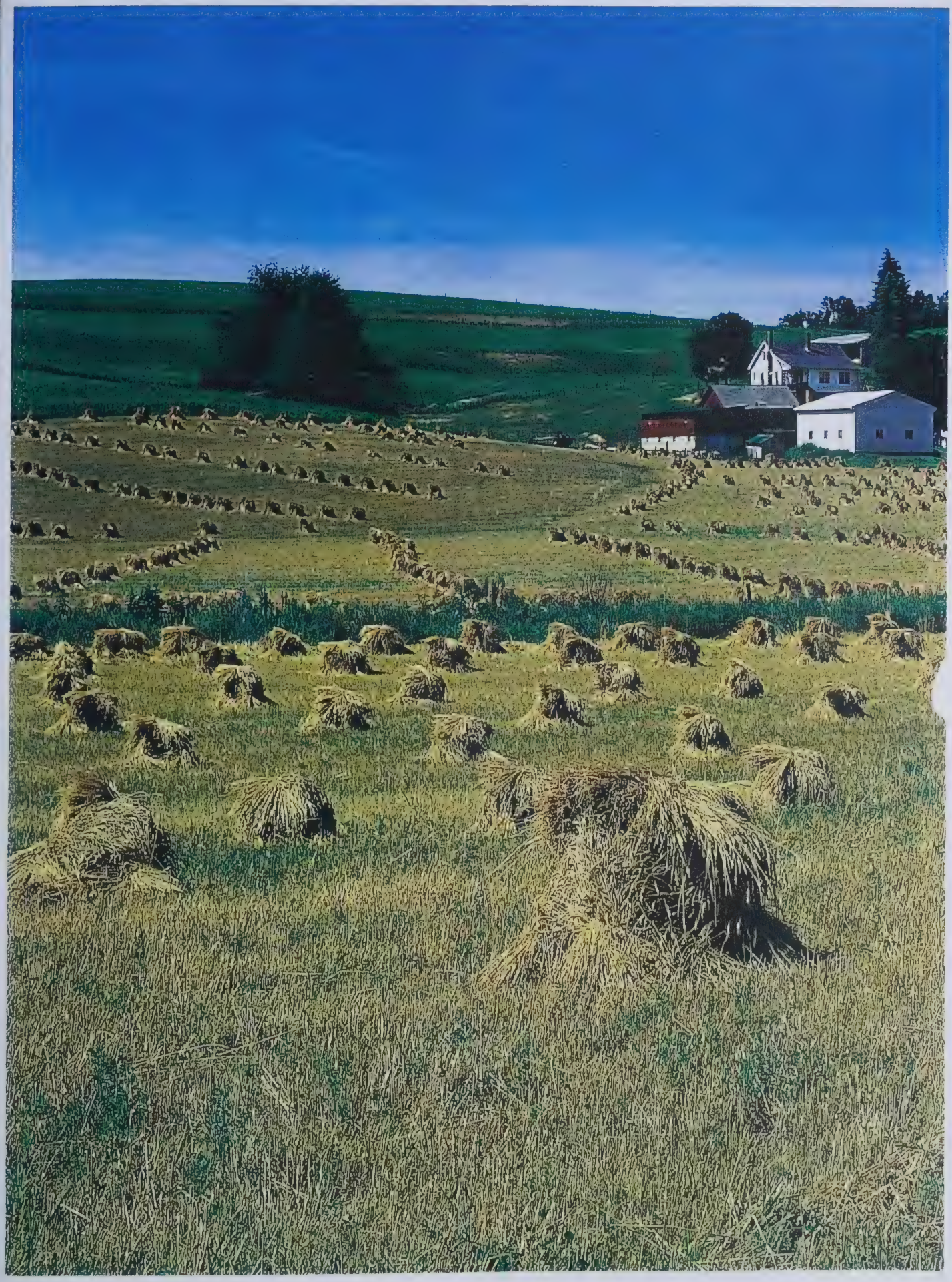
DOUGHNUTS

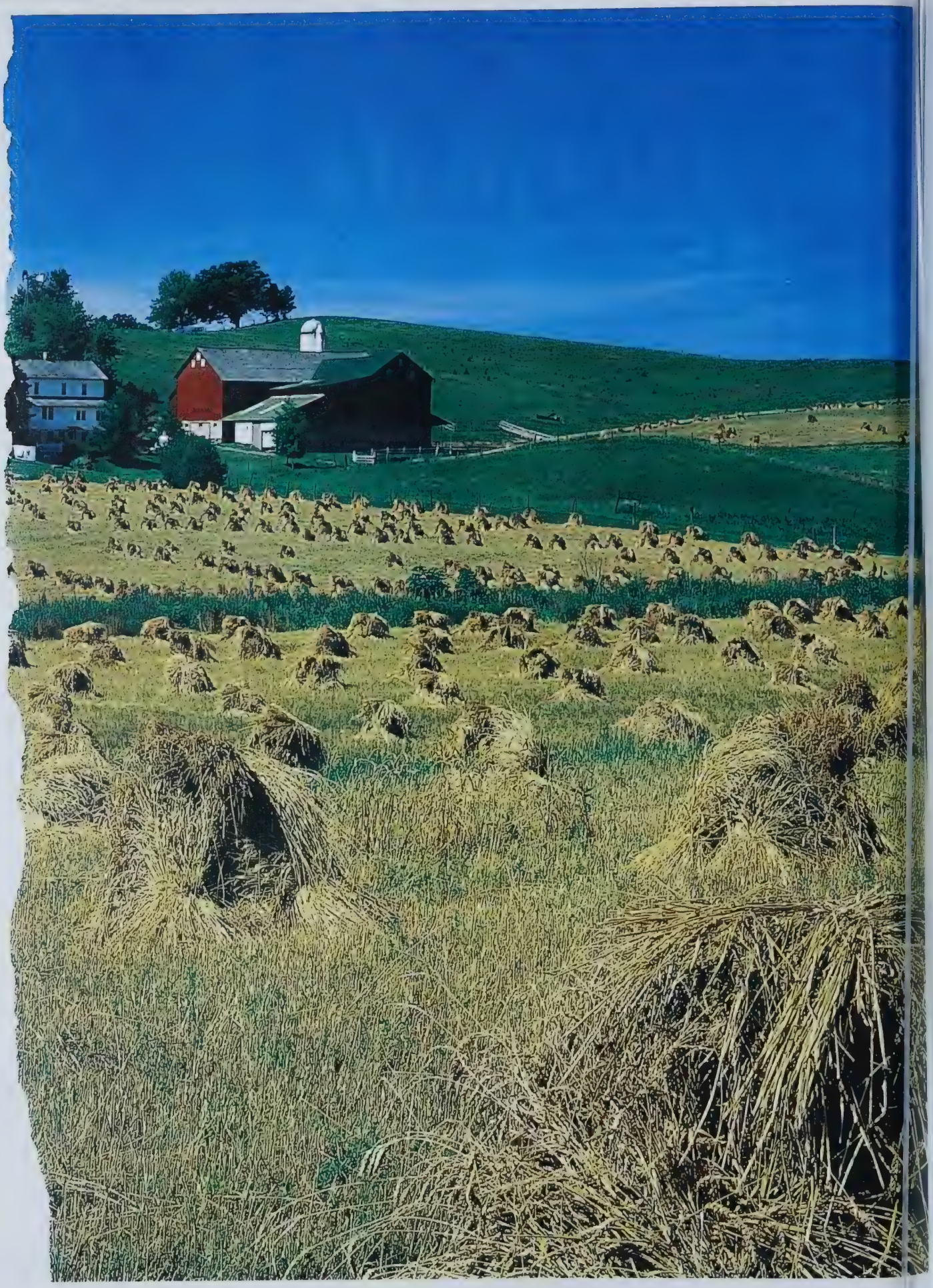
2 PKGS. YEAST
¼ CUP WARM WATER
½ CUP SUGAR
1 TEAS. SALT
½ CUP SHORTENING
1 CUP HOT MILK
4 OR 5 CUPS OF FLOUR
2 EGGS

Soften yeast with warm water for 5 minutes. Stir until blended. Measure the sugar and shortening in mixing bowl. Add hot milk and stir. Cool to lukewarm. Stir in 2 cups flour to make a thick batter. Beat until smooth. Add yeast and eggs. Stir until blended. Stir in 1 and ½ to 2 cups more flour and work to make a dough that won't stick to your fingers. Knead for 2 minutes. Shape dough in ball. Put in greased bowl. Cover and let rise until double in bulk. Punch down and roll ½ inch thick. Cut and let rise. Fry in deep fat until brown

Icing: 2 cups powdered sugar. One teaspoon vanilla, enough milk to make a thick paste.

DIANNA (STUMP) HUTSON WITH ONE OF TWIN GRANDDAUGHTERS BRANNAN SEPT., 2005





WHAT LIES BEHIND US AND
WHAT LIES BEFORE US ARE
TINY MATTERS TO WHAT
LIES WITHIN US...

RALPH WALDO EMERSON

LETHA, HAROLD, AND DAUGHTER DIANNA SUE STUMP'S
HIGH SCHOOL GRADUATION — JUNE, 1968

PASTA DISHES

MANICOTTI
FROM: CAROLYN OLSON

Sauce:
1 large jar Ragu spaghetti sauce
1 large can pear shaped tomatoes
¼ cup green pepper
1 medium onion
1 pound ground round, browned and drained
Italian seasoning
1 can sliced mushrooms

1 package of 12 manicotti

Stuffing:
Mix the following ingredients:

1 to ½ pound ricotta cheese (small curd cottage cheese or a mixture of the two cheese can be used)
¾ pound mozzarella cheese, shredded
5 Tablespoons parmesan cheese
5 Tablespoons margarine
Salt and pepper
2 to 3 eggs

To Assemble:

Cook 4 noodles at a time for 8 minutes each. Stir gently. Drain noodles, cook, and then stuff noodles with cheese mixture. Pour some sauce in an 11x14 inch pyrex baking dish. Spread noodles stuffed with cheese in a single layer in pan. Sprinkle with 6 Tablespoons parmesan cheese. Pour sauce on top of noodles. Sprinkle with 6 more Tablespoons or parmesan cheese. Bake 35 t0 40 minutes at 350 degrees or until cheese is melted and bubbly.

Note: To make stuffing the manicotti easier, place noodles in prepeare pyrex pan. Split them down a seam, and then spoon stuffing into the noodle. Fold the noodle back into its original shape and place seam side down in pan before covering with the sauce

Note: This dish freezes well; just defrost and bake according to directions.

DOUBLE GOOD MACARONI AND CHEESE

8 ounces macaroni, cooked and drained
16 ounces cream style cottage cheese
8 ounces cheddar cheese, grated
1 cup sour cream
1 egg, beaten
1 teas. Salt
1 teas. Pepper

While cooking macaroni, combine cheeses, sour cream, egg and salt and pepper. Fold hot macaroni gently into cheese mixture. Spoon into greased 2 quart casserole.

Bake at 350 degrees for 45 minutes.

STUFFED SHELL MACARONI CASSEROLE

1 package (12 ounce) jumbo shell macaroni
¼ pound sweet Italian sausage
1 (32 ounce) jar spaghetti sauce
2 (10 ounce) packages frozen leaf spinach, thawed
2 eggs
1 pound ricotta cheese
¼ pound Mozzarella cheese
1 teaspoon onion salt
¼ teas. Garlic powder
1/8 teas. Nutmeg
2 Tablespoons Parmesan cheese

Cook shells according to package directions until they are just tender. Drain and rinse with cold water; set aside. Split sausage casings and peel off; crumble sausage into large skillet and brown over medium heat, stirring frequently. Drain off fat; add spaghetti sauce to browned meat. Cover and simmer for 15 minutes. While sauce mixture is simmering, place thawed spinach in a strainer and press out extra moisture by hand. Remove and chop coarsely. In a large bowl, beat eggs slightly and add spinach, ricotta, and mozzarella cheese, onion salt, garlic powder and nutmeg. Mix until ingredients are blended. Preheat oven to 350 degrees. Pour about ¼ cup sauce mixture into bottom of a 3 quart casserole dish. Stuff each cooked macaroni shell with spinach filling. Arrange shells in a single layer in casserole dish. Tuck in any broken shells. Pour remaining sauce over shells, sprinkle with Parmesan cheese. Bake at 350 degrees for 30 minutes. Yield: 6 servings

DELUXE POTATO CASSEROLE

2 pounds frozen hash browns, thawed
one cup chopped onion
one can cream of mushroom soup or cream of chicken
one pint sour cream
one cup shredded Colby or cheddar cheese
Salt and pepper to taste
one stick melted butter or oleo

Top with crushed potato chips in melted butter

Mix together and bake in greased 9x13 inch casserole for 1 hour at 350 degrees. You can also add chopped green pepper if desired.

Deluxe Potato Casserole
2 lb. frozen hash browns thawed.
1 cup chopped onion
1 can Cream of Mushroom soup or Cream of chicken
1 pt. sour cream
1 cup shredded Colby or cheddar cheese
salt & pepper to taste "not to much"
1 stick melted butter or Oleo
Top with crushed potato chips in melted butter
Mix together and bake in greased
9x13 casserole for 1 hour at 350°. You can
also add chopped green Pepper if desired I
didn't cause I don't like Green peppers
Cooked.

Sue

OVEN MASHED POTATOES

10 medium potatoes
3 ounces cream cheese
1 cup sour cream
¼ pound oleo
Salt and pepper

Cook potatoes, mash, and then add oleo, cheese, sour cream, salt and pepper. Put in glass baking pan. Store in refrigerator one day or freeze until ready to use. Partially thaw before baking. Bake at 325 degrees for 30 to 40 minutes. This mixture must be refrigerated for one day before using.

Oven Mashed Potatoes
10 Med. Potatoes
8 oz Philly cheese
1 Cup sour cream
1/4 lb Oleo.
Salt & Pepper
Cook potatoes, mash add Oleo, cheese and sour cream, salt & Pepper. Put into Glass baking dish. Bake 325 for 30 to 40 minutes. Saute Cracker Crumbs in butter and sprinkle over Potatoes. Bake until

HIDDEN VALLEY RANCH MASHED POTATOES

Prepare 4 cups of mashed potatoes from scratch or instant mashed potatoes according to package directions, omitting salt. Stir in Hidden Valley Original Ranch Salad Dressing Mix and if desired add butter or margarine. Serves 4-6.

POTATOES

Take cold mashed potatoes, add some milk. To this add a dash of horseradish, some table mustard, and few bacon chips, and whip it up. Spread in layers in casserole, and grate cheese over first layer. Add rest of potato mixture and top with more cheese. Bake in over with foil over the top until cheese is melted and it is hot throughout.

Potatoes

Boil and grate 6 potatoes.

Mix together with 1 pint sour cream, 1 can mushroom soup, 1 cup shredded cheese, ¼ lb. melted butter, ½ cup chopped onion and salt and pepper to taste. Put in 9x13 casserole dish and top with a mixture of /4 lb. butter and 2 cups crushed corn flakes. Bake 30 minutes at 350 degrees.

Potatoes Jane Kepnpf

Boil & grate 6 potatoes.

Mix together w/ 1 pint sour cream 1 can mushroom soup, 1 cup shredded cheese, ¼ lb melted butter, ½ cup chopped onion and salt & pepper to taste. Put in 8X13 casserole dish and top w/ a mixture of ¼ lb butter & 2 cups crushed corn flakes. Bake 30 minutes at 350°

CREAMY CHEESE POTATOES

1 and ¼ cups milk
1 8 ounce package cream cheese, softened
1 tablespoon snipped chives
½ teaspoon instant minced onion
¼ teaspoon salt
4 cups cubed, cooked potato (4 medium potatoes)

In medium saucepan, over low heat, blend milk into cream cheese. If necessary, beat smooth with rotary beater. Stir in chives, onion, and salt. Add cubed potato; stir carefully to coat. Turn potato-cheese mixture into 1 and ½ quart casserole; sprinkle with paprika. Bake in moderate oven (350 degrees) for 30 minutes. Or. Cook in sauce pan over low heat until heated through. Serve immediately. Makes 5 or 6 servings.

LETHA IN HER INDIANA HOME WITH TIPPY AND MITZIE

GOURMET POTATOES

6 medium potatoes
2 cups shredded cheddar cheese
¼ cup oleo
1 and ½ cups sour cream at room temperature
½ cup chopped green onions
1 teas. Salt
¼ teas. Pepper
1 Tablespoons butter

Cook potatoes in skins, cool, peel, and shred coarsely. In sauce pan over low heat, combine cheese and oleo. Stir until melted.

Remove and blend in sour cream, onions, salt, pepper, and then fold in potatoes. Put mixture in greased 2 quart casserole and dot with butter. Bake for 25 minutes in moderate oven.

Gourmet potatoes

6 Medium potatoes
2 cups shredded cheddar cheese
1/4 cup oleo
1 1/2 cups sour cream room temperature
1/2 cup chopped green onions
1 tsp. salt
1/4 " pepper
2 Tbls. butter

Cook potatoes in skins, cool, peel and shred ~~and~~ coarsely. In sauce pan over low heat combine cheese & oleo. Stir until melted

OVEN FRIED POTATOES

8 unpeeled baking potatoes cut in wedges. Baste with a mixture of:

½ cup oil
1 tsp. salt
½ tsp. garlic powder
½ tsp. paprika
¼ tsp. pepper
1 Tablespoons grated Parmesan cheese

The potatoes should be peel side down in the pan.. Baste frequently with above mixture. Bake in oven at 375 degrees for 45 minutes or until golden brown.

Oven Fried Potatoes
8 unpeeled Baking Potatoes Cut in wedges.
Baste w/ mixture of.
½ cup Oil
1 tsp. salt.
½ " garlic powder
½ " Paprika
¼ " Pepper
2 Tbls. grated Parmesan cheese
Potatoes should be ~~Peel~~ Peel side down in the pan.
Baste w/ above mixture frequently.
Bake in Oven at 375° for 45 minutes or
until Golden brown.

CHANTILLY RICE

Combine ½ cup precooked rice, ½ cup dark seedless raisins, and ½ cup hot water in saucepan. Let stand ten minutes. Blend in regular Vanilla Pudding mix, ¼ tsp. salt, and 1 cups milk and cook according to pudding package directions, stirring often. Cool slightly. Prepare 1 envelope Dream Whip with skim or 2 percent milk. Fold into pudding and chill well before serving.

Easy Sweet Potato or Yam Pie

1 and ½ cups pureed cooked yams or sweet potatoes
1 and ¼ cups sugar
½ cup butter or margarine, melted
¼ cup evaporated skim milk
3 eggs
1 teas. Ground nutmeg
1 teas. Vanilla
¾ teas. Lemon extract
1 (9-inch) unbaked deep-dish pie shell

Preheat over to 350 degrees

In food processor bowl, combine all ingredients except pie shell. Process until well-blended. Pour into unbaked pie shell. Bake for 50 to 55 minutes, or until knife inserted in center comes out clean and pie is golden-brown.

Serves 6 to 8 Note: Some prepared pie crusts are shallower than others. If there is filling left over, it can be baked in tart shells or custard cups along with the pie.

SWEET POTATO CASSEROLE

8 sm. Sweet potatoes
1 – 131/2 oz can crushed pineapple
1 cup miniature marshmallows
½ cup honey
¼ cup water
¼ teas. Cinnamon.

Cook potatoes. Drain, cool, and cut into ¼ inches, sliced lengthwise. Combine honey, cinnamon, and water. Pour part of mixture into casserole. Combine potatoes, undrained pineapple, and marshmallows. Arrange in casserole mixing lightly with honey mixture. Pour over potatoes and bake uncovered at 350 degrees for 20-25 minutes.

Sweet Potato Casse

Here's what's cookin'

Serves

Recipe from the kitchen of

8 sm. sweet potatoes
1 - 13 1/2 oz can crushed pineapple
1 cup miniature marshmellows
1/2 cup honey
1/4 " water
1/4 teas. cinnamon
Cook potatoes, Drain cool cut into 1/4 in slices lengthwise. Combine honey, cinnamon & water, Pour part of mixture into Casserole. Combine potatoes undrained pineapple & marshmellows, Arrange in Casserole mixing lightly w/ honey mixture. Pour over Potatoes & bake uncovered at 350° for 20-25 minutes

SWEET POTATO SOUFFLE

1 large can sweet potatoes (drained and mashed)
1 cup sugar
2 eggs
½ cup milk
½ teas. Salt
1/3 stick oleo or butter (melted)
1 teas. Vanilla

Mix well and pour into buttered pan.

Topping:

1 cup brown sugar
½ cup flour
1 cup pecans
1/3 cup melted oleo or butter

Crumble topping over potato mixture. Bake at 350 degrees for 35 to 45 minutes, uncovered.

LETHA AND GRANDSON RYAN RHOADS AT HER 80TH BIRTHDAY CELEBRATION

BEEF AND NOODLES, HOOSIER STYLE

Ingredients:

One can of beef (or a beef roast which has been cut into one inch cubes)

One can of beef consumme and enough water to equal the amount of liquid listed on the jar of Dutchman Essenhaus beef base (approximately 16 ounces of liquid)

One Tablespoon of the Dutchman Essenhaus beef base

One bag of noodles

Directions:

Simmer the beef, consumme, water, and beef base for ten minutes or until the beef base is dissolved. Stir the mixture frequently. Then add the bag of noodles to the simmering beef and broth and cook for the amount of time listed on the package of noodles. If you want the beef and noodles to be more soupy, add more water or consumme; ideally, there is some but not a lot of broth after the noodles are cooked. Let your individual taste be your guide. To serve, let each person place the mashed potatoes on their individual plates, and then pass the beef and noodles which are then scooped with a ladle and placed on top of the mashed potatoes.

LETHA WITH HER GRANDCHILDREN, RYAN, ANGELA, AND MICHELLE IN KANSAS CITY, MO. 1980'S

SWEET POTATO SOUFFLE

1 large can sweet potatoes (drained and mashed)
1 cup sugar
2 eggs
½ cup milk
½ teas. Salt
1/3 stick oleo or butter (melted)
1 teas. Vanilla

Mix well and pour into buttered pan.

Topping:

1 cup brown sugar
½ cup flour
1 cup pecans
1/3 cup melted oleo or butter

Crumble topping over potato mixture. Bake at 350 degrees for 35 to 45 minutes, uncovered.

LETHA AND GRANDSON RYAN RHOADS AT HER 80TH BIRTHDAY CELEBRATION

LASAGNA
RECIPE FROM: DIANNA STUMP HUTSON

1 pound Italian sausage
1 clove garlic
1 TBSP. whole basil
1 and ½ teas. Salt
1 one pound can tomatoes
2 6 ounce cans tomato paste
10 ounces lasagna noodles
2 eggs
1 pound mozzarella cheese

3 cups fresh ricotta
or cream style cottage cheese
½ cup grated romano or
parmesan cheese
1 TBSP. parsley flakes
1 teas. salt
½ teas. pepper
dash of tabasco

Brown meat slowly; spoon off excess fat. Add next 5 ingredients. Simmer uncovered 30 minutes stirring occasionally. Cook noodles in large amount of boiling salted water till tender; Drain; Rinse. Beat eggs, add remaining ingredients except mozzarella.

Layer half of the noodles in 13x9x2 inch baking dish; spread with half the ricotta filling; add half the mozzarella cheese and half the meat sauce. Repeat. Bake at 375 degrees about 30 minutes (or assemble early and refrigerate and then bake for 45 minutes.) Let stand 10 minutes before serving. Serves 8 to 10.

I cover the dish with foil for thirty minutes and then uncover it the last 15 minutes. This keeps the cheese at the top from browning too much.

**DIANNA (STUMP)
RHOADS WITH
BABY RYAN RHOADS
DEC., 1972**

INNER BEAUTY: THE SHINING....

Unconditional love transforms a face, too,... We identify with that look. It brings up in us a yearning to be loved and to be loving; and it reminds us of the best we can be, which we may have forgotten or sublimated. And so, inspired, we wind up looking out at the world through more loving eyes, passing the harmony along.

That's the thing about inner beauty; unlike physical beauty, which grabs the spotlight for itself, inner beauty shines on everyone, catching them, holding them in its embrace, making them more beautiful, too.

LETHA STUMP AND DAUGHTER DIANNA HUTSON AND GRANDSON SETH HUTSON AT THE STUMP HOME – WINTER, 1989

SALADS / VEGETABLES

ICED PICKLES
MARY GROGG'S RECIPE

4 quarts sliced pickles (cucumbers)
6 medium onions, sliced
1 green pepper and 1 red pepper, sliced
1/3 cup salt

Mix all together; cover with ice and soak for 3 hours. Drain.

Brine:

3 cups white vinegar
5 cups sugar
1 and ½ teas. Celery seed
2 Tbsp. mustard seed

Add drained pickles to brine and bring to a boil; boil for four minutes. Can the pickles while hot. You can use 2 medium size cans of pimentos instead of the red peppers.

Iced Pickles "Mary G

4 qt sliced pickles
6 medium onions sliced
1 Green ~~pepper~~ mango & 1 red ~~pepper~~ mango sliced
1/3 cup salt.
Mix all together, Cover with ice, soak for 3 hours. Drain.

Brine
3 cups white Vinegar
5 cups sugar
1½ teas. celeryseed
2 Tbls. mustardseed.
Add drained pickles to brine, bring to boil, boil for four minutes. Can while hot.
You can use 2 medium size cans of Pimentos for the red mango.

BLEU CHEESE SALAD DRESSING

Blend 1 cup mayonnaise
½ cup sour cream
½ cup crumbled bleu cheese

Stir in 2 Tablespoons tarragon vinegar
1 teas. Worchestershire sauce
1 Tablespoon sugar
½ teas. Salt
1 clove garlic chipped fine

Refrigerate overnight.

Bleu Cheese Salad Dressing

Blend 1 cup mayonnaise
½ " sour cream
½ " crumbled bleu cheese
Stir in 2 Tbls. Tarragon ~~sauce~~ Vinegar
1 teas worchester sauce
1 T sugar
½ t. salt.
1 clove garlic chipped fine
refrigerate over nite

MOM'S GREEN TOMATO RELISH
From: LETHA'S MOTHER,
LAURA PEPPLE GROGG

1 peck green tomatoes
4 green and 4 red mangoes (peppers)
6 small onions

Grind all together.

Soak with ½ cup salt
Leave stand 5 hours. Drain off all juices.

Then add 3 pounds sugar
2 teas. celery seed
2 teas. Mustard seed
1 teas tumeric,
1 quart vinegar

Cook 20 minutes and seal.

My Mom's Tomato Relish
1 Pk. Green Tomatoes
4 green & 4 red mangoes
6 medium size Onions
Grind tomatoes, Mangoes and Onions
Pour ½ cup salt over all leave stand
for 5 hours. Drain off all liquid.
Add 3 lbs sugar
2 teas. Celery seed.
2 " mustard seed
1 teas turmic. over

1 qt distilled Vinegar. Cook 20 minutes
Put in jars and seal.

BREAD AND BUTTER PICKLES

8 cups sliced cucumbers
8 cups sliced onions
Salt
2 cups vinegar
2 teaspoons celery seed
2 cups sugar
2 teaspoons tumeric
3 inches stick cinnamon
4 green peppers chopped fine

Wipe cucumbers and slice them thin. Combine with the sliced onions; sprinkle with salt and set them aside for one hour. Then drain. Place them in pan with the rest of the ingredients and bring the mixture to the boiling point. Cook for 20 minutes. Cool and then can them.

TROLLEY BAR COLE SLAW

1 medium cabbage
1 medium carrot
1 small onion
¾ cup mayonnaise
34 cup sugar
¼ teas. salt

Tomato Salad

Slice tomatoes, mild onions, and mozzarella or Monterey Jack cheese in layers and pour spicy Italian dressing over the whole thing. Sprinkle with parsley, chill, and serve with dinner.

MARY REFNER'S CROCK POT BEANS

1 and ½ pound ground beef
¾ pound bacon
1 onion chopped
2 cans pork and beans
1 can kidney beans drained
1 can butter beans drained
1 cup catsup
¼ cup brown sugar
1 Tablespoon liquid smoke
3 tablespoons vinegar
1 tsp. salt

Cook in crock pot for 4 to 6 hours.

Mary Refner Crock pot Beans
1 ½ lb Gr. Beef
¾ lb bacon
1 onion chopped
2 cans pork & beans
1 Can Kidney beans drained
1 " butter beans "
1 cup Catsup
¼ cup Br. sugar
1 tablespoon liquid smoke
3 " Vinegar 1 teas salt

Cook in C. Pot 4 to 6 hours

CORN PUDDING

2 – 15 ounce cans creamed corn
2 – 10 ounce packages frozen corn niblets, defrosted
½ cup flour
1 teas. Salt
4 eggs, beaten
1 cup cream
½ cup butter, melted
2 tablespoons sugar
¾ teas. Cinnamon

Preheat oven to 350 degrees

Combine creamed corn, niblets, flour, salt, eggs, cream and melted butter. Mix well and pour into a 9/12 inch casserole pan. Bake uncovered for 35 minutes. Mix sugar and cinnamon. Sprinkle on top. Bake uncovered 30 minutes more. Serves 6 to 8.

Corn Vegetable Medley

1 can Campbell's Golden Corn Soup
½ cup milk
2 cups broccoli flowerets
1 cup sliced carrots
1 cup cauliflowerets
½ cup shredded cheddar cheese

1. In saucepan, heat soup and milk to boiling, stirring often. Stir in vegetables.

2. Return to boiling. Cover; cook over low heat 20 minutes or until vegetables are tender, stirring often. Stir in cheese. Heat through. 6 servings.

If desired, substitute 1 bag (16 oz.) frozen broccoli, carrots, and cauliflower for fresh vegetables. Reduce cooking time to 15 minutes.

SHAKERTOWN CORN PUDDING

3 tablespoons butter, softened
2 tablespoons sugar
1 tablespoons all-purpose flour
1 teas. Salt
3 whole eggs, slightly beaten
2 cups corn kernels, fresh or frozen
1 and ¾ cups milk

In a large bowl, blend the butter, sugar, flour, and salt. Add the eggs and beat well with a rotary beater or mixer on low. Stir in the corn and milk. (If using frozen corn, chop it up a little first to release the milky juices). Pour the ingredients into a buttered, shallow 10x6 inch casserole and bake at 325 degrees for 45 minutes. When done, the pudding will be golden brown on top; a knife inserted into the middle will come out clean.

Baked Corn Recipe from Carolyn Burkhardt

1 can whole corn, drained
1 can creamed corn
1 stick oleo, melted
½ cup sugar
1 cup sour cream
2 eggs
1 box Jiffy Corn Bread Mix (Put in dry)

Mix all together and bake in greased 9x13 inch glass dish for 50-60 minutes at 300 degrees.

CAROLYN ELIZABETH (BUZAN) BURKHARDT (1917-1992)

The baked corn recipe on the previous page which Letha obtained from Carolyn Burkhardt was only a small token of the respect which Letha felt for Carolyn's homemaking abilities and solid family values, both of which resulted from Carolyn's Hoosier roots and from living her entire life in the small town of Cicero, Indiana. When Carolyn and her husband, Omer, visited Letha and Harold at their home in Auburn in 1985 for a long weekend, Letha was impressed by Carolyn's wholesomeness, by her sense of humor, and by her simple, homespun wit and wisdom. Since Letha shared Carolyn's background as Carolyn too had been a farmer's wife for forty years, the two women felt an immediate kinship and mutual personal connection that put both of them at ease the first moment that they met. As both women were grounded in the fundamental values of family, faith, and friendship, they gladly indulged their husbands' good-natured teasing during the visit, and they both shared the belief that a husband should always be the "head of the household." Since Harold, Omer, and Carolyn had known one another since 1936 when Harold began courting Carolyn's sister, Eleanor, who was to become Harold's first wife, Letha was regaled that weekend with the stories about their shared experiences, all of which she genuinely enjoyed. Carolyn too shared the story about her first date with Omer when he asked her to go to a movie with him as he had "just sold a load of hay" and wanted her to help him spend the money. When Omer and Carolyn were married, Carolyn, like Letha, became a stepmother as Omer had a son, Charles, by his first wife, Louise, who had died when Charles was thirteen years old; it came as no surprise to anyone who knew them that both women graciously accepted the responsibility of being a loving and loyal mother to their husbands' existing children. As Omer and Carolyn's family grew to include Barbara, Gloria, Herschel, and Beverly (a fifth child, Frederick, having died in infancy), Carolyn Burkhardt's devotion to her home and to her family was inspirational to her friends, just as Letha's was. When Omer and Carolyn retired from farming and moved to town, Carolyn could often be seen riding her three-wheeled tricycle around Cicero until the ravages of arthritis made such an activity too painful to continue; during these retirement years, Carolyn reinforced her lifelong reputation for being dependable, scrupulously honest, and personable, all qualities which Letha shared and which her friends and family also appreciated. Like Letha, Carolyn focused her attention during the latter part of her life upon her husband, her Home Extension Club, her church, and her children and grandchildren; she took attendance for her Sunday School class faithfully each Sabbath and never let a friend in need go unattended without her personal note, a timely telephone call, or a special dish from her kitchen. It is therefore only fitting that any recipe book featuring Letha's life and times also include this testimony to the friendship and kinship which these two remarkable women shared throughout their time together.

Carolyn (Buzan) Burkhardt, Omer Burkhardt, and babies Barbara and Frederick Burkhardt (1948)

Herschel, Omer, and Carolyn Burkhardt with Carolyn (Stump) Olson at her Schaumburg, Illinois home in 1979

Layered Cauliflower Salad

Carolyn Olson's mom, Letha Stump, made this salad for her family each Christmas and each special gathering.

1 pound bacon
1 head lettuce
½ head cauliflower
1 Bermuda onion, thinly sliced

Fry bacon until crisp. Let cool and crumble. Tear lettuce into bite size pieces and place in large bowl. Break cauliflower into bite size pieces. Place layers of onion, bacon, and cauliflower on lettuce.

Dressing

¼ cup sugar
½ cup mayonnaise
1/3 cup parmesan cheese
Salt and pepper

Mix dressing ingredients together and spread on top of salad. Toss just before serving. May be made the night before; cover tightly and refrigerate.

CAULIFLOWER SALAD

1 lb. bacon
1 large head lettuce
1 small head cauliflower
1 pint Hellman's mayonnaise
½ cup grated parmesan cheese
1 or 2 tsp. sugar
Red onion rings

Have ready the washed and crisped lettuce. Cook bacon until crisp; drain on paper towels; crumble. Break lettuce into large salad bowl. Cut cauliflower into bite size pieces. Mix mayonnaise with cheese and sugar and add to salad bowl. Add bacon. Toss well. Garnish with onion rings.

Cauliflower Gratin

10 cups water
1 cup milk
2 teas. Salt
2 heads cauliflower (21/2 pounds each) cut in flowerets
3 Tablespoons olive oil
1 Tablespoon lemon juice
1 and ½ teas. drained capers
1 teas. Anchovy paste
½ teas Dijon-style mustard
¼ cup fresh bread crumbs
¼ cup grated Parmesan cheese

1. Bring water, milk and salt of boiling in large saucepan. Working in batches if necessary, add cauliflower; simmer about 4 minutes or until tender-crisp. Drain; rinse the cauliflower under cold running water to stop the cooking.

2. Coat jelly-roll pan with nonstick vegetable oil cooking spray. Arrange cauliflower in single layer on pan. Combine oil lemon juice, capers, anchovy paste, and mustard in blender. Whirl until smooth. Drizzle evenly over cauliflower. Sprinkle on bread crumbs and Parmesan cheese. Can be prepared a day ahead and refrigerated.

3. Bake on upper shelf of preheated 350 degree oven for 45 minutes or until crisped and thoroughly heated through. Serve hot or warm.

CAUIFLOWER AND BROCCOLI PLATTER

1 large cauliflower, 2 pounds

Boiling water, salt, 3 lemon slices

1 bunch of fresh broccoli, 1 and ½ pounds

¾ cup butter or margarine
2/3 cup soft white bread crumbs
3 Tablespoons lemon juice

Trim leaves and stem from cauliflower. Place stem side down in large kettle. Cover with boiling water, add 1 and ½ teas. Salt, and lemon slices. Bring to boiling. Reduce heat and simmer covered for 20 to 25 minutes or until tender

Wash and trim leaves from broccoli using a vegetable peeler. Remove tough outer skin from stalks. Arrange in single layer in bottom of large skillet. Pour ½ cup boiling water over broccoli. Sprinkle with ½ teaspoon salt. Cook, covered, over medium heat 8 to 10 minutes or until stalks are tender and water is evaporated.

Meanwhile, slowly heat ½ cup butter in skillet, add bread crumbs, and sauté stirring until golden brown and the set crumbs aside. In same skillet, melt remaining butter with lemon juice. Drain broccoli and cauliflower. Pour lemon butter over vegetables and sprinkle with browned crumbs.

BROCCOLI PUFF

1 10 ounce package frozen broccoli cuts
2 1 can condensed cream of mushroom soup
3 2 ounces sharp process American cheese shredded (1/2 cup)
4 ¼ cup milk
5 ¼ cup mayonnaise or salad dressing
6 1 beaten egg
7 ¼ cup fine dry bread crumbs
8 1 Tablespoon butter or margarine, melted

Cook frozen broccoli according to package directions, omitting salt called for; drain thoroughly. Place broccoli cuts in 10x6x1 and ½ inch baking dish. Stir together condensed soup and shredded cheese. Gradually add milk, mayonnaise, and beaten egg to soup mixture, stirring till well blended. Pour over broccoli in baking dish. Combine bread crumbs and melted butter or margarine; sprinkle evenly over soup mixture. Bake in moderate over (350 degrees) for 45 minutes, till crumbs are lightly browned. Makes 6 servings.

BROCCOLI SALAD

Clean and chop 2 bunches broccoli. Add ½ cup chopped onion and 1 chopped green pepper (finely chopped). Add two cups shredded cheddar cheese. Mix together ½ cup sugar, 1 cup mayonnaise, ½ tsp. salt, and 1 cup sour cream. Refrigerate and serve when ready.

Broccoli Rice Casserole Recipe from Clara Tomanica

½ stick margarine or butter
1 medium onion, chopped
1 teas. Salt
2 stalks celery cooked in fry pan 2 to 4 minutes
1 can mushroom soup and one can of water
1 small jar cheese whiz
7 ounce pkg. minute rice
1 boxes frozen broccoli thawed

Mix well.

Put in buttered casserole and bake 20 to 30 minutes at 350 degrees.

Broccoli Rice Casserole
½ stick marg or butter
1 med onion chopped 1 teas. salt.
2 stalks celery Cookin fry pan 2 to 4 min.
1 mushroom soup 1 can water
1 small jar cheese whiz
17 oz pkg. minute rice
2 box frozen broccoli thawed
mix well.
Put in buttered casserole bake 20-30 min. at 350°

ASPARAGUS IN THE ROUND

3 cups cubed seasoned stuffing
½ cup plus 2 Tablespoons butter, melted, divided
½ cup water
2 tablespoons chopped onion
2 tablespoons all-purpose flour
½ teas. Salt
½ teas. Ground mustard
Dash pepper
1 cup half-and-half cream
1 pound fresh asparagus, trimmed and cut into 1 inch pieces
1 jar (large can) or sliced mushrooms, drained
¼ cup grated Parmesan cheese

In a bowl, combine stuffing mix with ½ cup butter and water. Let stand for 5 minutes. Press onto the bottom and up the sides of a greased 9 inch pie plate.

In a saucepan, sauté onion in remaining butter until tender. Stir in the flour, salt, mustard, and pepper until blended. Gradually stir in cream. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from the heat; add asparagus and mushrooms; mix well. Pour over crust. Sprinkle with Parmesan cheese. Cover and bake at 375 degrees for 25-30 minutes or until lightly browned

ASPARAGUS QUICHE LORRAINE

Into one uncooked pie shell place:

¾ cup chicken, finely diced
¼ cup ham, finely diced
2 cups cooked Michigan asparagus cut into ½ inch pieces
1 cup grated Swiss cheese

Break three eggs into large measuring cup and add enough milk or cream to make 1 and ¼ cups. Add a pinch each of nutmeg and pepper and beat well with fork. Pour over mixture in pie shell, decorate with cooked asparagus spears. Bake at 425 degrees for fifteen minutes. Reduce heat to 300 degrees and bake 30-40 minutes, or until cold knife inserted into center comes out clean.

Creole Style Green Beans

6 slices bacon, diced
¾ cup onion, chopped
½ cup green pepper, chopped
2 Tbsp. flour
2 Tbsp. brown sugar 1 Tbsp. Worcestershire sauce
½ tsp. salt
¼ tsp. pepper
¼ tsp. dry mustard
1 (16 oz.) can tomatoes
1 (16oz.) can green beans, drained

Cook bacon until crisp, remove from skillet.

Add onion and green pepper to 3 Tbsp. bacon drippings and cook until tender. Blend in flour, sugar, Worcestershire sauce, salt, pepper, and mustard. Add tomatoes. Cook, stirring constantly, until thickened. Add green beans. Heat and top with bacon.

SWISS VEGETABLE MEDLEY

1 bag (16 ounce) frozen broccoli, carrots, cauliflower combination. Thaw and drain.
1 can cream of mushroom soup
1 and ½ cups shredded Swiss cheese
½ cup sour cream
¼ teas. Black pepper
1 jar chopped pimento
1 can French fried onions, drained

Combine vegetables, soup, ½ cup cheese, sour cream, pepper, pimento, and ½ can French fried onions. Pour into a 1 quart casserole. Bake covered at 350 degrees fro 30 minutes. Top with remaining cheese and onions. Bake five minutes longer.

Swiss Vegetable Medly.

1 Bag 16 Oz frozen broccoli, carrots and Cauliflower Combination, Thaw & Drain.
1 Can 10 3/4 Oz of Cream Mushroom soup.
1 Cup (4 Oz) Shredded Swiss cheese
1/3 cup sour Cream.
1/4 tsa pepper.
1 Jar 4 Oz Chopped Pimento
1 Can (2.8 Oz) French fried Onions.
~~Combine~~ Combine ~~Vegetable~~ Vegetables, soup, 1/2 cup cheese, sour Cream, Pepper and Onions. Pour into 1 qt. Casserole. Bake covered at 350° for 30 minutes. Top w/ remaining Cheese and Onions. Bake 5 min. longer.

Sauerkraut and Cabbage with Mushrooms

4 slices bacon
¼ cup unsalted margarine
2 medium onions
2 large tart apples, peeled, cored, and cut in small chunks
4 lb sauerkraut
1 teas. Caraway seed
1 pound mushroom, thinly sliced
½ head green cabbage, finely shredded

Saute bacon and add two tablespoons margarine. In the same pan, sauté onion and apple 10 minutes. Add kraut and caraway seed. Cook covered over medium low heat for 20 minutes.

Saute mushrooms in remaining butter until browned for five minutes. Stir cabbage, mushrooms, and reserved bacon into kraut. Simmer until the cabbage is wilted for 7 minutes.

Sawgraut & Cabbage w/ mushrooms
4 slice Bacon
1/4 Cup unsalted margine
2 med. Onions
2 large tart apples peeled cored cut in small chunks
4 lb sawgraut
1 teas. carawayseed
1 Pound mushrooms thinly sliced
1/2 head green cabbage finely shredded.
Saute bacon, add 2 tablespoons margarine
Saute Onion & apple 10 minutes add Kraut

Caraway seed. Cook covered over med. low heat for 20 min.
Saute mushrooms in remaining butter until browned - 5 minutes.
Stir cabbage, mushrooms and reserved bacon into Kraut Simmer until cabbage is wilted - 7 minutes

PINEAPPLE AND COTTAGE CHEESE RING

1 -- no. 2 can crushed pineapple
Envelope of unflavored gelatin (2)
1 lb. cottage cheese -- 2 cups
¾ cup mayonnaise
1 Tbs. sugar
1 cup chopped walnuts
1 medium green pepper
1 drained 4 oz. can pimento chopped
1 cup heavy cream whipped

Set aside 2 Tbp. Pineapple juice… drain pineapple and use juice to soften gelatin. Stir gelatin into pineapple and cheese. Commbine rest of ingrediens. Pour into 10/5/3 tube loaf pan. Refrigerate until firm. Unmold. Garnish center with reserved pineapple. Serve with mayonnaise if desired.

Pineapple & Cottage Cheese Ring

Here's what's cookin'

Recipe from the kitchen of

Kiss'in' wears out cookin' don't

1 No 2 can crushed pineapple
2 env. unflavored gelatine
1 lb cottage cheese 2 cups
3/4 cup mayonnaise
1 tbs. sugar
1 cup chopped walnuts
1 med. green pepper
1 drained 4 oz can pimento chopped
1 cup heavy cream whipped
Set aside 2 tbls. pineapple juice
drain pineapple, use juice to soften
Gelatine. Stir gelatine into pineapple
and cheese. Combine rest of ingredients
Pour into 10 X 5 X 3 tube loaf pan
Refrigerate till firm unmold. Garnish
with center reserved pineapple. Serve
w/ mayonnaise if desired

PRETZEL SALAD

2 and 2/3 cups coarsely chopped pretzels
1 and ½ cup butter
12 ounce package cream cheese
1 and ¼ cups sugar
1 large pkg. frozen strawberries
1 large pkg. strawberry jello
¾ carton large cool whip
1 cups pineapple juice

Cream cheese and sugar, set aside, and mix pretzels and butter or oleo. Press into a 9x13 dish. Bake at 400 degrees for 10 minutes. Spread cheese mixture over pretzels, spread cool whip over cheese…chill. Dissolve jello in hot pineapple juice. Add strawberries and allow to set.

Pour jello mixture over top and refrigerate.

Pretzel Salad
2 2/3 cups coarsley chopped pretzels
1 1/2 " butter
12 oz pkg. cream cheese
1 1/4 cups sugar
1 lrge pkg. Frozen strawberrye
1 lrge pkg Strawberry jello
3/4 carton of lrge Cool whip
2 cups pineapple juice
Cream cheese and sugar, set aside
Mix Pretzel & butter or Oleo. Press into
a 9X13 dish. Bake at 400° for 10 min.
Spread cheese mix over pretzels,
spread cool whip over cheese (Chill)
Disolve jello in hot pineapple
juice add strawberrys allow to set.
Pour over top and refridgerate.

LEMON BLUEBERRY SALAD

1 pkg. of 3 ounce lemon jello
1 pkg. of 3 ounce raspberry jello
1 cup boiling water
½ cup cold water
1 can of 21 ounces blueberry pie filling
1 Tbsp. lemon juice
¼ cup Confectioners sugar
1 cup dairy sour cream

Dissolve jellos together in boiling water. Add cold water and lemon juice. Gradually stir in pie filling. Chill until firm. Fold sugar into sour cream until blended. Spread over gelatin mixture and chill.

Lemon Blueberry salad
1 pkg. 3 oz lemon jello
" " " black raspberry jello
1 cup boiling water
½ " cold water
1 can 21 oz blueberry pie filling
1 Tbsp. lemon juice
¼ cup confectioners sugar
1 " dairy sour cream
Dissolve jello's together in boiling water. Add cold water & lemon juice

Gradually stir in pie filling. Chill until firm. Fold sugar into sour cream until blended. Spread over gelatin mixture and chill.

CREAMY RASPBERRY SALAD

2 pkg. raspberry jello (small size)
1 and ½ cups boiling water
1 cup cold water
½ cup pineapple juice
1 can crushed pineapple
2 bananas sliced
1 cup coconut flakes
1 cup chopped nuts
1 cup whipping cream whipped

Dissolve jello, add juice from pineapple, and add cold water. Set aside until slightly thickened. Add fruit, coconut, whipped cream, and nutmeats. Pour into salad mold and chill until set.

Mrs. Kacki

Creamy Raspberry Salad

2 pkg's raspberry jello sm. size
1½ cups boiling water
1 cup cold water
½ cup pineapple juice
1 can #303 crushed pineapple
2 bananas sliced.
1 cup coconut flakes
1 cup chopped nuts
1 cup whipping cream

Dissolve jello, add juice and cold water. Set aside ~~until~~ until slightly thickened.
Add fruit coconut and nut meats. Pour into salad mold and chill until set.

CRANBERRY CROWN

One 3 ounce package gelatine
1/8 teas. Salt
1/8 teas. Cinnamon
Dash of cloves
¾ cup boiling water
1 can whole cranberry sauce
1 Tbls. Grated orange rind
1 medium apple finely chopped walnuts

Dissolve gelatine, salt, cinnamon, and cloves in boiling water. Add cranberry sauce, orange rind. Chill until thickened. Fold in apples and nuts. Chill until firm.

Cranberry Crown

1 - 3oz pkg. raspberry gelatin
1/8 teas salt
1/8 " Cinnamon
Dash of cloves
~~3/4 cup boiling water~~
3/4 Cup boiling Water
1 Can whole Cranberry sauce
1 Tbls. grated Orange rind
1 medium apple finely chopped
1/3 Cup Chopped Walnuts
Dissolve gelatin, salt, cinnamon & cloves in boiling water. Add Cranberry sauce, orange rind
Chill until thickened. Fold in apples nuts. Chill until firm.

CRANBERRY SALAD

1 pound fresh cranberries
1 large orange and peel
2 cups sugar
2 (3 ounce) packages cherry or orange gelatin

Cool whip or whipping cream.

Grind cranberries and orange, including peel. Add sugar. Dissolve gelatin in one cup boiling water. Add one cup cold water. Stir into cranberries. Add one cup nuts if desired. Chill until set. Serve with whipping cream.

APRICOT DELIGHT

Dissolve 1 large (6 oz) pkg. apricot gelatin in 2 cups hot water.
ADD: 1 and ½ cups cold water. Cool.
DRAIN: 1 (No. 2) can crushed pineapple. Reserve ½ cup juice.
ADD: ½ cup chopped nuts
1 cup miniature marshmallows

Stir into gelatin
Pour into 13x9x2 inch pan. Chill until set.

SECOND LAYER

Combine:
½ cup pineapple juice
2 Tbsp. butter
2 Tbsp. flour
½ cup sugar
1 egg, beaten

Cook over low heat until thickened. Allow to cool slightly.

ADD: 1 (3 oz.) Pkg. softened cream cheese

Beat well. When cold, Whip 1 pkg. whipped topping, and fold into mixture. Spread over first layer. Chill.

DIVINITY SALAD

1 package lemon gelatin
½ cup boiling water
1 small jar maraschino cherries (drained)
1 cup cottage cheese (drained)
1 small can crushed pineapple (drained)
1 cup whipping cream

Mix gelatin and water, cool until slightly thickened.
Whip cream until stiff, add the rest of ingredients. Chill several hours before serving. Use red and green cherries for more color

Cottage Cheese Salad

Melt one pound marshmallows in ½ cup of milk. Then add 3 ounces of cream cheese and melt again. Add one pint of cottage cheese. Stir and cool a little. Then add one #2 can of well drained pineapple, crushed.

Then fold in one cup of whipped cream. Pour into mold and let set.

Cottage cheese Salad
Melt 1 Pound marshmallows in ½ cup milk. Then add 8 oz. Philly cheese and melt again. Add 1 Pint of cottage cheese. Stir & cool a little. Then add one #2 can of well drained Pineapple crushed.
Then fold in 1 cup whipped cream, Pour into ~~mo~~ mold & let set.

24 HOUR SALAD

One 20 ounce can of pineapple tidbits
3 egg yolks
2 Tablespoons sugar
2 Tablespoons vinegar
1 Tablespoon butter or margarine
1 16 ounce can pitted light sweet cherries drained
2 oranges, peeled, diced and drained
2 cups marshmallows
1 cup whipping cream

Drain pineapple, reserve 2 tablespoons syrup. In double boiler, place egg yolks, add vinegar, pineapple syrup, sugar, butter and a dash of salt. Place over hot water stirring mixture constantly until mixture thickens and coats a spoon....approximately 12 minutes.

Cool to room temp. Combine fruit with the marshmallows. Pour the custard over the fruit mixture and mix gently. Fold in whipped cream. Chill for 24 hours.

Lagniappe Cajun House's Waldorf salad

10 apples
3 ribs of celery, sliced
½ cup pecans, chopped
4 Tablespoons brown sugar
½ cup sour cream
¼ cup plus 1 tablespoon mayonnaise
1/3 cup raisins
½ cup whipping cream
Mixed greens

Toss apples with celery and pecans in a medium bowl. Mix brown sugar, sour cream, mayonnaise, and raisins. Whip cream until fluffy and fold into sour cream mixture, then toss with apple mixture. Serve on a bed of greens.

Serves 10.

WALDORF CROWN SALAD

2—3 ounce packages of strawberry gelatin
2 cups boiling water
1 and ½ cups cold water
1 cup cubed apples
½ cup thinly sliced celery
½ cup chopped walnuts

Dissolve gelatin in boiling water. Stir in cold water. Chill until thickened. Fold in apples, celery, and nuts. Pour into 5 cup mold. Chill until firm. Unmold on a crisp lettuce leaf.

Fill center with Regal Dressing:

1 cup dairy sour cream
½ cup Miracle Whip
1 and ½ cups Kraft miniature marshmallows

Combine sour cream and salad dressing. Fold in marshmallows. Put on top of salad and serve.

Waldorf Crown Salad

2-3 oz pkgs. strawberry gelatin
2 cups boiling water
1½ " cold water
1 cup cubed apples
½ " thinly sliced ~~apples~~ celery
½ " chopped walnuts
Dissolve gelatin in boiling water, stir in cold water. Chill until thickened, fold in apples, celery & nuts. Pour into 5 cup mold. Chill until firm. Unmold

Fill center w/ Regal Dressing.
1 cup dairy sour cream
½ " Miracle whip
1½ cups Kraft miniature Marshmellows
Combine sour cream & salad dressing
Fold in Marshmellows. Put on top of salad & serve.

SEBERRY INN FRUIT SALAD

1 cup sugar
1 tsp. flour
1 egg yolk – mix together in sauce pan

Add 2 Tablespoons lemon juice
And ½ can pineapple juice

Stir over low heat until thickened, stirring constantly. Add one Tsp. celery seed. Cool thoroughly and keep refrigerated until time to serve. Just before serving, stir in 1 cup whipped cream (cool whip).

Serve over fruit.

Seberry Inn Fruit salad — Elenor Sunday

1/3 cup sugar
1 tsp. flour
1 egg yolk mix together in sauce pan.
Add 2 tbls. lemon juice
1/2 can Pineapple juice and stir over low heat until thickened, stirring constantly.
Add 1 tsp celery seed. Cool thoroughly and keep refrigerated until time to serve. Just before serving stir in 1 cup whipping cream.
Serve over fruit.

GINGER PEACH SALAD
FROM: DIANA RHOADS

1 pkg. lime gelatin
1 cup hot water
1 cup ginger ale
¼ cup chopped nuts
½ cup chopped celery
1 cup drained diced sweetened fresh peaches

Dissolve gelatin in hot water. Add ginger ale. Chill until slightly thickened. Then fold in nuts, celery, and peaches. Pour into 1 quart ring mold. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise.

MICHELLE RHOADS' WEDDING TO JEFF BOSLEY
(L - R) ERNEST RHOADS, MICHELLE, JEFF, AND
DIANA RHOADS -- 2000

Christmas Salad Supreme

Add some color to your holiday table with this gelatin salad. A red berry gelatin crowns the lime gelatin layer that's packed with cream cheese, pineapple, and marshmallows.

Ingredients:

1 3 ounce package lime flavored gelatin
2 1 and ½ cups of tiny marshmallows
3 1 3 ounce package of cream cheese, softened
¼ cup mayonnaise or salad dressing
1 15 ounce can crushed pineapple, drained
1 cup chopped nuts
½ cup whipping cream, whipped (I use cool whip)
1 3 ounce package raspberry or cherry flavored gelatin

1. In a bowl, stir together the lime flavored gelatin and 1 cup boiling water until gelatin dissolves. Stir in 1 cup of cold water and the marshmallows. Chill until mixture is partially set (the consistency of unbeaten egg whites)

2. In a large bowl, stir together cream cheese and mayonnaise. Stir in pineapple and nuts. Fold in whipped cream. Fold in partially set lime gelatin mixture. Transfer to a 3 quart rectangular baking dish. Cover and chill until almost firm

3. Stir together raspberry flavored gelatin and 1 cup boiling water until gelatin dissolves. Stir in 1 cup cold water. Pour over mixture in baking dish. Cover; chill until set. Makes 12 sidedish servings

Excellent!

Country Style Stuffed Peppers

4 green, red, or yellow peppers
8 ounces pork sausage
¼ cup chopped onion
1 and ½ cups cooked rice
2 cups shredded cheddar cheese
1 medium tomato, chopped

Preheat over to 375 degrees.

Remove tops, seed, and membranes from peppers.

Crumble sausage into skillet, cook with onion. Drain excess fat. Stir in rice, 1 and ½ cups cheese and tomato.

Fill peppers with sausage mixture; top with remaining cheese.

Arrange in 9 inch square baking pan; add ¼ cup water

Bake 30 minutes or until peppers are tender.

HAROLD AND LETHA STUMP
ON THE WAY TO CAPE COD,
MASS. WITH THE FAMILY
1968

Vegetable Casserole Recipe from Jane Kemp

Add one cup uncooked white rice (not instant) to 2 and ½ cups boiling water. Cover and lower heat to simmer. While rice is cooking, clean one head cauliflower and two or three stalks broccoli and steam until tender crisp. (You can substitute 2 cups cooked white rice and one large bag of frozen mixed vegetables) Mix one can cream of mushroom soup, ½ cup mayonnaise, and one small can of mushrooms drained. If too thick, add a little milk. Mix rice, vegetables, and 8 ounces grated cheddar cheese with soup mixture gently. Spoon into greased 9x12 inch casserole and set aside. Melt 3 Tbsp. margarine, add 3 cups seasoned stuffing mix and toss until coated. Top casserole with stuffing mix and bake at 350 degrees for 25 to 30 minutes. You can substitute almost any other vegetables or leftover vegetables for the broccoli and cauliflower. This will feed eight people comfortably.

LETHA STUMP AT HER INDIANA HOME – 1990'S

Greek Cheese and Spinach Squares Recipe from Betty Southard

Beat: 2 or 3 eggs
6 Tbsp. whole wheat or white flour
Add: 1 lb. fresh spinach torn up
1 lb. cottage cheese
½ lb. grated sharp cheese
1 teas. Salt

Put in greased 8x12 pan; sprinkle with wheat germ or sesame seeds. Bake at 350 degrees for 45 minutes uncovered. Cut into squares to serve.

BETTY SOUTHARD -- STUMP FAMILY FRIEND FROM CAROLYN'S TEACHING DAYS IN SCHAUMBURG, ILLINOIS -- 1980'S

JEAN'S SALAD

FROM: JEAN CARPENTER MEEKS, FIRST COUSIN OF HAROLD D. STUMP AND DAUGHTER OF LEORA HARTSOCK CARPENTER

2 packages of orange jello, 1 Tablespoon of lemon juice, 3 cups of boiling water, 1 pint of crushed pineapple

Mix above ingredients and pour into flat pan. Pour two small packages of marshmallows on top of hot jello. Whip ½ pint of cream until stiff and add 2 Tablespoons of miracle whip. Pour over mixture. Shred longhorn cheese over the top.

THE MEEKS FAMILY -- (L-R) JIM, "RED," JUDY, JEAN, AND JEANNIE ANN -- 1960'S

MOTHERS CREATE A WORLD
WHERE PEOPLE ARE APPRECIATED
FOR THE VALUE OF THEIR MINDS,
THE BEAUTY OF THEIR SPIRITS,
AND THE GOODNESS IN THEIR HEARTS.

LETHA AND DAUGHTER, CAROLYN STUMP OLSON,
AND GRETEL — EARLY 1980'S

FISH AND MEAT DISHES

SCALLOPS NOVA SCOTIA

¾ lb. butter
½ cup honey
3 pounds scallops
½ cup dry bread crumbs

Melt butter and honey together slowly, not allowing mixture to boil. Wash scallops and place in an 8x11 inch baking dish. Cover first with butter mixture, then with crumbs. Bake at 375 degrees until cooked throughout, about 25 minutes. Serves 6-8.

Scallops Nova-Scotia

¾ lb butter
½ cup honey
3 lb scallops
½ cup dry bread crumbs
Melt butter and honey together slowly, not allowing mixture to boil. Wash scallops and place in an 8X11 baking dish. Cover first with butter mixture, then w/ crumbs. Bake at 375° until cooked throughout about 25 minutes, Serves 6 to 8

SCALLOPS

Simmer 1 pound of scallops in ½ cup chicken stock for about five minutes or until they are tender. Drain and save the stock. Chop a quarter pound of fresh mushrooms and simmer in 2 Tbsp. butter until tender. Add two Tablespoons of flour and stir until flour and butter are mixed. Add the reserved chicken stock, stirring constantly until mixture is bubbly and thickening. Add ½ cup dry white wine, stirring. Add about ¼ cup milk and continue stirring until mixture is about the consistency of a good thickened gravy. Add reserved cooked scallops and heat for about three minutes. Serve over boiled white rice.

Casserole: Chicken, Beef, or Ham

2 cups diced meat
2 cups cream of mushroom soup
2 cups milk
2 small chopped onions
1 cup drained peas
2 cups uncooked macaroni
½ pound or more grated cheese

Mix all together and refrigerated overnight. Bake at 350 degrees for one hour.

PORK CHOP CASSEROLE

4 center cut pork chops
1 tsp. cinnamon
4 large cooking apples
2 Tbl. Butter
2 Tbl. brown sugar

Trim fat from chops and brown quickly in skillet over high heat. Peel, core, and slice the apples. Place in lightly greased casserole. Sprinkle brown sugar and cinnamon over the apples. Dot with butter. Place browned pork chops on top of apples. Cover and bake in 400 degree oven for 45 minutes. Serves four.

CORNED BEEF CASSEROLE

1 -- 7 oz. pkg. creamettes (uncooked)
One can corned beef cut in pieces
2 cans mushroom soup
two cups milk
½ lb. cheese cut in pieces.

Stir all together and let stand in refrigerator overnight. The next morning, add three hard cooked eggs chopped. Place in casserole and add two cups of crushed cornflakes over the top. Bake for one hour at 350 degrees.

Corn Beef Casserole
1-7 oz. pkg. creamette (uncooked)
1 can corn beef cut in pieces
2 cans mushroom soup
2 cups milk
½ lb cheese cut in pieces.

Stir all together and let stand in refrigerator over nite. Next morning add 3 hard cooked eggs chopped. Place in casserole, add 2 cups crushed corn flakes over top.
Bake 1 hr. at 350°

SIRLOIN TIPS AND MUSHROOMS

1 and ¼ lbs. sirloin, cubed 1 inch
1 clove garlic minced or pressed
¾ lb. fresh mushrooms, sliced
1/3 cup water or beef broth
½ cup dry red wine
1 and ½ tsp. soy sauce
2 tsp. Dijon-style mustard
1 tsp. cornstarch
½ cup whipping cream
Chopped parsley

1. Coat a wide skillet with non-stick pan spray. Brown the meat. Add the garlic. As pieces brown, remove to casserole with a cover.

2. Add ¼ cup wine to the skillet. Saute the mushrooms and add to the meat. Cover. Bake slowly at 275 degrees for one hour, until meat is tender

3. Meanwhile, add water or broth remaining wine and soy sauce to the pan in which the meat was browned.

5 Boil, stirring up the brownings until reduced to a glaze. Blend the mustard, cornstarch and cream. Add to the pan. Boil until thick.

6. Pour off juices from meat into the sauce in the pan. Boil, whisking until smooth and thick. Blend with the meat. Sprinkle with parsley.

Tips: To make ahead, complete the entire casserole, including the sauce. Reheat to serve later.

Good served with: Hot rice with toasted almonds, romaine salad, and fruit compote for dessert.

Bubble and Squeak

1 and ½ lb. hamburger
1 medium onion
4 medium potatoes
1 can corn
1 can tomato juice
1 pkg. refrigerated biscuits

Fry and drain hamburger and onion. In casserole, put layers of meat, drained corn and sliced potatoes. Pour tomato juice over mixture. Bake covered for 2 hours at 350 degrees. Remove cover and place biscuits on top. Finish baking according to directions on biscuits.

Bubble + Squeak

1½ lb hamburger
1 med. onion, 4 medium ~~pot~~ potatoes
1 can corn, 1 can tomato juice, 1 pkg. refrigerate
~~biscuits~~ biscuits. Fry & drain hamburger &
onion. In Casserole put layers of meat, drained
corn, & sliced potatoes. Pour tomato juice over
mixture. Bake covered for 2 hr. 350. Remove
cover & place biscuits on top. finish
baking according to directions on biscuits

Helen's Meat Marinade

Recipe from Helen Grogg

1 cup soy sauce
2 quarts water
1 Tbls. Italian seasoning
1 Tbls. Black pepper
2 Tbls. Adoph's meat tenderizer
4 garlic sections
1 shot rum
5 Tbls. Liquid smoke

Simmer for one hour. Do not boil. Five minutes before the hour is up, put in the liquid smoke. Pour over meat and let set for 24 hours in the refrigerator.

Helen's Meat Marinate

1 cup soy sauce
2 qts water
1 Tbls. ~~Italian~~ Italian seasoning
1 " Black Pepper
2 Tbls. Adolph's meat tenderizer
4 garlic ~~bulb~~ ~~sections~~ sections
1 Shot Rum
5 Tbls. Liquid ~~Rum~~ smoke.
Simmer for 1 hour do not boil.
5 minutes ~~before~~ before the hour is up
Put in the liquid smoke.
Pour over meat and let set for 24 hours.

Cajun Country Meat Loaf

1 lb. ground beef
1 lb. ground pork
½ lb hot sausage
1 onion, chopped
3 garlic cloves, chopped
1 carrot, shredded
1 sweet red pepper, chopped
1 cup cooked rice
2 eggs
½ cup ketchup
1 Tablespoon Dijon mustard
1 to 2 teas. Prepared horseradish
½ cup bread crumbs
1 Tablespoon chili powder
2 teas. Paprika
1 teas mustard seeds
1 teas. Ground cumin
½ teas. Fennel seeds
½ teas cayenne pepper
Dash Tobasco sauce
Salt, freshly ground black pepper
2 strips bacon
½ cup ketchup combined with ¼ cup beef stock

Combine beef, pork, sausage, onions, garlic, carrot, sweet red pepper, rice, eggs, ketchup, mustard, horseradish, bread crumbs, chili powder, paprika, mustard seeds, cumin, fennel, cayenne, Tabasco, and salt and pepper to taste in large bowl. Shape mixture into loaf and place in greased 9 by 5 by 3 inch loaf pan. Top with bacon strips.

Bake at 375 degrees for 30 minutes. Pour ketchup and stock mixture over meat. Continue baking 30 to 40 minutes longer. Remove from oven and let cool in pan 10 minutes before removing and slicing. Makes 6 to 8 servings.

HELEN'S HAM LOAF

From: **Helen Grogg**

1 pound ground ham
1 pound Boston Butt deboned and defatted and ground
3 eggs
6 ounces Ritz crackers

Enough milk to make it moist.

Cover and bake at 325 degrees – bake one hour for each pound and add just enough water in bottom of the pan to start.

Helen's ham loaf

2 lbs Ham ground
1 lb Boston Butt. Deboned and Defatted ground.
3 eggs
6 oz Ritz Crackers
Enough milk to make real moist
Cover and Bake 325° - 1 hr per lb
Just enough water in bottom pan to start

MINI MEAT LOAVES AND VEGETABLES

1 and ½ pounds lean ground beef
½ teas. Salt
1 egg
1 can (8 oz) tomato sauce
½ teas. Durkee Italian seasoning
1 can Durkee French Fried onions
6 small redskin potatoes, sliced thin
1 bag (16 oz.) frozen broccoli, corn, red pepper combination, thawed and drained

Combine meat, salt, egg, ½ can tomato sauce, Italian seasoning and ½ can French Friend Onions. In 9x13 inch baking dish, form 3 mini loaves. Place potatoes around loaves. Bake, covered, at 375 degrees for 35 minutes. Place vegetables around loaves; stir to combine with the potatoes. Lightly season with salt and pepper, if desired. Top meat loaves with remaining tomato sauce. Bake, uncovered, 15 minutes. Top loaves with remaining onions; bake, uncovered, 5 minutes longer. Preparation time: 10 minutes Makes 3-6 servings.

HAMBURGER CASSEROLE

Spread one pound hamburger or ground beef in bottom of casserole dish. Top with two or three sliced raw potatoes, then a layer of sliced onions. Top with ¼ cup raw rice. Cover with tomato juice and bake at 300 degrees for two hours. Serve with tossed salad and fresh bread or muffins.

RIBS

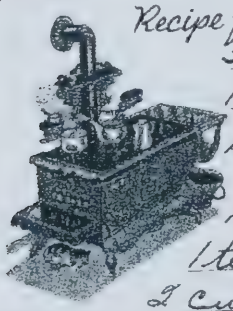
3 to 4 pounds of ribs
1 cup catsup
1/3 cup worchestershire sauce
1 teas. Salt
¼ cup tobasco
1 teas. Chili sauce or powder
2 cups water
3 teas. Liquid smoke

Bake ribs for 45 minutes at 450 degrees. Then prick holes in ribs. Pour off melted fat. Turn over down to 325 degrees and baste with sauce until done.

Leona Felney
Serves

Here's what's cookin' Black Ribs

Recipe from the kitchen of



3-4# lean ribs
1 cup catsup
1/3 " Worcester sauce
1 teas salt.
1/4 cup tobacco
1 teas. chili sauce or powder
2 cups H.O, 3 teas liquid smoke
Bake & prick ribs at 450° for 45 min.
to meet off fat pour off turn down oven
to 325° baste and bake till done

MINI MEAT LOAVES AND VEGETABLES

1 and ½ pounds lean ground beef
½ teas. Salt
1 egg
1 can (8 oz) tomato sauce
½ teas. Durkee Italian seasoning
1 can Durkee French Fried onions
6 small redskin potatoes, sliced thin
1 bag (16 oz.) frozen broccoli, corn, red pepper combination, thawed and drained

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HAMBURGER CASSEROLE

Spread one pound hamburger or ground beef in bottom of casserole dish. Top with two or three sliced raw potatoes, then a layer of sliced onions. Top with ¼ cup raw rice. Cover with tomato juice and bake at 300 degrees for two hours. Serve with tossed salad and fresh bread or muffins.

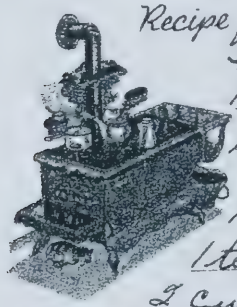
RIBS

3 to 4 pounds of ribs
1 cup catsup
1/3 cup worchestershire sauce
1 teas. Salt
¼ cup tobasco
1 teas. Chili sauce or powder
2 cups water
3 teas. Liquid smoke

Bake ribs for 45 minutes at 450 degrees. Then prick holes in ribs. Pour off melted fat. Turn over down to 325 degrees and baste with sauce until done.

Leona Felney
Serves

Here's what's cookin' Back Ribs
Recipe from the kitchen of



3-4# lean ribs
1 cup catsup
1/3 " Worcester sauce
1 teas salt
¼ cup tobasco
1 teas. chili sauce or powder
2 cups H₂O, 3 teas liquid smoke
Bake & prick ribs at 450° for 45 min.
to meet off fat pour off turn down oven
to 325° baste and bake till done

Parmesan Cube Steaks

6 ounces each beef cube steaks
2 eggs, beaten
1/3 cup grated parmesan cheese
1/3 cup dry bread crumbs
16 ounces Italian tomato sauce
8 ounces mozzarella cheese, shredded

Dip steaks in beaten eggs, then in mixture of parmesan and bread crumbs.

Quickly brown steaks in hot oil over high heat. Arrange steaks in single layer in a shallow baking dish.

Top steaks with 12 ounces of the sauce. Sprinkle with mozzarella cheese and remaining sauce.

Bake at 425 degrees for 20 to 30 minutes, or until cheese is melted.

LETHA AND MITZIE IN THE FAMILY ROOM OF HER HOME ■ 1988 –

CHINESE PEPPER STEAK

1 pound beef tip round steak, ¾ inch thick
1 Tablespoon cornstarch
½ teas. Sugar
¼ teas. Ginger
¼ cup light soy sauce
3 medium green peppers
2 small tomatoes
2 tablespoons cooking oil
1 clove garlic, minced
¼ cup water

Cooking instructions:

Partially freeze steak to firm and slice diagonally across the grain into very thin strips. Combine cornstarch, sugar, and ginger and stir in soy sauce. Pour mixture over meat and stir. Cut green peppers into 1-inch squares and cut tomatoes into wedges. Quickly brown beef strips (1/3 at a time) in hot oil and removed from pan. Reduce heat; add green pepper, garlic and water to pan and cook until green pepper is tender-crisp, 5 to 6 minutes. Stir in meat and tomatoes and heat through. 4 servings.

LETHA STUMP – 1970'S

HERE'S TO GOOD WOMEN:

MAY WE KNOW THEM,

MAY WE BE THEM,

MAY WE RAISE THEM.....

Carolyn Olson and Friends:

Top: Carol Davis
Bottom left: Kathy Livoti
Bottom right: Betty Southard

POULTRY DISHES

Chicken Parmigiano

6 large chicken breasts
1 teas. Salt
¼ teas. Pepper
All purpose flour
3 large eggs beaten
2 and ¾ cups coarse crumbs, (buttered crackers)
Cooking Oil
3 medium onions chopped
3 medium garlic cloves, minced
1 can whole tomatoes
1/3 cup dry sherry or red wine
1 bay leaf, crushed
½ teas. Oregano leaves
1 pound package mozzarella cheese shredded
1 Tbls. Parmesan cheese

Flatten chicken breasts. Sprinkle with ¾ teas. Salt and pepper. Dip in flour, then in eggs. Coat with cracker crumbs and brown slowly on both sides. Remove and keep warm. Heat 2 Tbls. oil in sauce pan. Add onions, garlic, and sate until golden brown. Stir in tomatoes, sherry, bay leaf, oregano, and additional salt to taste. Spoon ¾ of the sauce into a 13x9 baking dish. Arrange breasts over it. Tuck cheese slices between breasts. Spoon on remaining sauce. Sprinkle with parmesan cheese. Bake 15 minutes or until heated through in a 400 degree oven.

Chicken Parmigiana
6 lrge chicken Breasts
1 teas. salt
1/4 " pepper
all purpose flour
3 eggs beaten
2 3/4 cups coarse crumbs (buttered crackers)

Cooking Oil.
3 med. onions chopped
3 " garlic minced
1 can whole tomatoes
1/3 cup dry sherry or red wine
1 bay leaf crushed
1/2 tsp oregano leaves
1 pd. package mozzarella cheese cut in slices
2 tbls. Parmesan cheese.

Flatten chicken breasts. Sprinkle w/ 3/4 tsp. salt & pepper. Dip in flour, then in eggs. Coat w/ cracker crumbs and brown slowly on both sides. Remove & keep warm. Heat 2 tbls. oil in sauce pan. add onions, garlic and saute till golden brown. Stir in tomatoes, sherry, bay leaf, oregano and additional salt to taste. Spoon 3/4 of the sauce into a 13X9X2 baking dish. Arrange breasts over it. Tuck cheese slices between breasts. Spoon on remaining sauce. Sprinkle w/ parmesan cheese.

Bake 15 minutes or until heated thru in a 400° degree oven

MOIST AND CRISPY ONION CHICKEN

1 envelope Lipton onion recipe soup mix
¾ cup fine dry bread crumbs
1 broiler fryer chicken cut in parts
½ cup Hellmann's Real Mayonnaise

Place onion soup mix and bread crumbs in large plastic food bag and shake to blend. Brush chicken on all sides with Mayonnaise. Place one piece of chicken in bag at a time; close tightly and shake till coated. Place chicken on rack in broiler pan. Bake in 400 degree oven 40 to 50 minutes or until golden brown and tender. Serves four.

For extra oniony chicken: Use two envelopes of Lipton Onion Soup Mix and reduce bread crumbs to 1/3 cup. Proceed as above.

BAKED CHICKEN

3 chicken breasts
¼ cup soy sauce
¾ cup dry wine
¼ teas. Oregano powder
1 teas. Garlic powder
¼ cup salad oil
2 Tbls. Water
½ teas ginger
1 Tbls. Brown sugar

Bake at 350 degrees for 1 to 1 and ½ hours. Bake uncovered the last ten minutes.

BUTTERMILK PECAN CHICKEN

1 chickens cut up
½ cup margarine, melted
1 cup buttermilk
1 egg slightly beaten
1 cup flour
1 cup pecans ground
1 Tablespoon paprika
1 Tablespoon salt
1/8 teas. Pepper
¼ cup sesame seeds
¼ cup pecan halves

Mix buttermilk with egg in shallow dish. Mix flour, ground pecans, paprika, sat, pepper, and sesame seeds in another shallow dish. Dip chicken in buttermilk mixture and then in flour mixture. Place skin side down in melted butter in baking dish, then turn to coat. Bake in over at 350 degrees for 1 and ¾ hours or until chicken is done and golden brown.

Buttermilk Pecan Chicken

2 chickens cut up
½ cup margarine melted
1 cup buttermilk
1 egg slightly beaten
1 cup flour
1 cup pecans ground
1 Tbl. Paprika
1 Tbls. salt
1/8 tea Pepper
¼ cup sesame seeds
¼ cup Pecan halves

Mix buttermilk w/ egg in shallow dish
Mix flour, gr. pecans, Paprika, salt, Pepper and sesame seeds, in other shallow dish
Dip chicken Chicken in buttermilk mixture & then in flour mixture. Place skin side down in melted butter, in baking dish, then turn to coat. Bake in Oven 350° for 1¾ hrs or until chicken is done & golden Brown

Baked Chicken Reuben

4 whole breasts halved and boned
½ teas. Salt
1/8 teas. pepper
1 can (16 ounce) sauerkraut drained with the juice squeezed out
4 slices Swiss cheese
1 and ¼ cups bottled Thousand Island Salad dressing
1 Tbsp. chopped parsley

Place chicken in greased baking dish. Sprinkle with salt and pepper. Add Sauerkraut over chicken. Top with Swiss cheese. Pour dressing evenly over cheese. Cover with foil and bake in 325 over for about 1 and ½ hours or until fork can be inserted with ease. Sprinkle with fresh chopped parsley.

Baked Chicken Reuben
4 whole breasts halved and boned
1/4 teas. Salt.
1/8 " pepper
1 can 16 oz sour kraut drained and juice squeezed out.
4 slices about 4x6 in. swiss cheese
1 1/4 cups bottled thousand Island salad dressing
1 Tbls chopped parsley.
Place chicken in greased baking ~~dish~~ pan
sprinkle w/ salt & pepper. Add sauerkraut over
chicken. Top w/ swiss cheese. Pour dressing
over evenly over cheese. Cover w/ foil bake
in 325° Oven for about 1 1/2 hrs. or until
fork can be inserted w/ ease. Sprinkle w/
fresh chopped parsley.

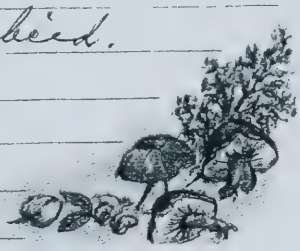
George's Chicken recipe from George Grogg

2 cups cooked chicken diced
2 cups celery chopped
2 cups grated cheddar cheese
¾ cup real mayonnaise
½ cup toasted almonds, sliced
1 can water chestnuts, sliced
Juice of ½ lemon
Salt to taste Dash of Tabasco

Cover with crushed potato chips or extra grated cheese

Bake at 325 degrees for 20 to 30 minutes or at 400 degrees for 15 minutes.

From My Kitchen George's chicken
2 Cups cooked chicken diced
2 " celery chopped
2 " grated cheddar cheese.
3/4 " real mayonaise.
1/2 " toasted almonds sliced.
1 Can Water chestnuts
juice of 1/2 lemon
Salt to taste
Dash of Tabasco



Cover w/ crushed potato chips or extra grated cheese
Bake at 325° for 20 to 30 minutes or at 400° for 15 min.

Crispy Chicken

1 frying chicken
1 cup crushed corn flakes
¼ teas. Paprika
1/8 teas. Garlic powder
1/8 teas. Onion powder
1/8 teas black pepper
1 cup skim milk

Remove all skin and fat; cut chicken into serving pieces. Rinse and dry. In medium bowl, mix together corn flakes; add seasoning. Dip chicken in milk and shake to remove excess liquid and roll in corn flake crumbs. Bake for 25 minutes at 400 degrees, turn chicken and bake 20 minutes longer or until done.

Crispy Chicken

1 frying chicken
1 cup crushed corn flakes
1/4 teas. Paprika
1/8 " garlic powder
1/8 " Onion "
1/8 " black pepper
1 cup skim milk
Remove all skin & fat, Cut chicken into serving pieces. Rinse and dry. In medium bowl mix together corn flakes and seasoning. Dip chicken in milk shake to remove excess liquid & roll in flake crumbs.
Bake for 25 minutes at 400°, turn and bake 20 minute longer or until done.

TURKEY TETRAZZINI

Cook one 8 ounce pkg. of spaghetti. Then add 3 to 4 cups cubed, cooked turkey, 5 Tbsp. butter, 1 can sliced mushrooms with liquid, ¼ cup chopped onion, ¼ cup flour, 2 cups chicken (or turkey) stock or soup, 1 cup grated cheddar cheese, 1 can cream of chicken soup, 1 tsp. salt, 1/8 tsp. pepper, 12 tsp. lemon juice and ¼ cup parmesan cheese. Refrigerate for one hour before baking, and then bake at 325 degrees for one hour

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Tetrazzini

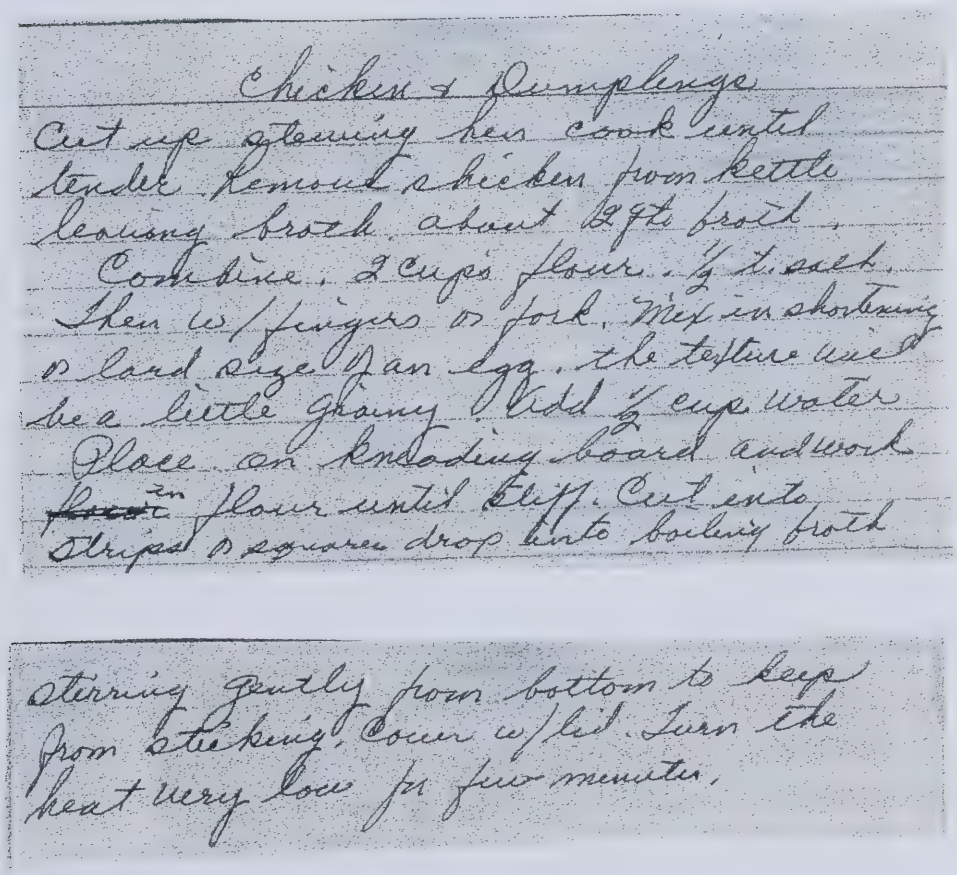
Cook 1 pkg. 8 z spaghetti, drain and rinse. Layer w/ 3 cups cubed turkey, 5 Tbls. butter, 1 can undrained sliced mushrooms. ¼ cup chopped onion, ¼ cup flour, 2 cups turkey or chicken broth, 1 Can Cream of Chicken soup, 1 cup grated cheddar cheese, 2 tsp. salt ⅛ tsp. pepper, 1 tsp lemon juice and ¼ cup parmesan cheese

Bake 325 for one hour.

Chicken and Dumplings

Cut up stewing hen. Cook until tender. Remove chicken from kettle, leaving broth, about 1 quarts broth.

Combine 2 cups flour, ½ teas. Salt. Then with fingers or fork, mix in shortening or lard the size of an egg. The texture will be a little grainy. Add ½ cup water. Place on kneading board and work in flour until stiff. Cut into strips or squares and drop into boiling broth stirring gently from bottom to keep from sticking. Cover with lid and turn the heat very low for a few minutes.



Chicken & Dumplings
Cut up stewing hen cook until tender. Remove chicken from kettle leaving broth, about 2 qts broth.
Combine 2 cups flour, ½ t. salt. Then w/ fingers or fork, Mix in shortening or lard size of an egg. The texture will be a little grainy. Add ½ cup water. Place on kneading board and work ~~flour~~ in flour until stiff. Cut into strips or squares drop into boiling broth stirring gently from bottom to keep from sticking. Cover w/ lid. Turn the heat very low for few minutes.

CHICKEN CASSEROLE

1 deboned chicken and salt and pepper
½ pound noodles
3 eggs hard boiled
1 can mushroom soup
1 can cheddar cheese soup
Ritz cracker crumbs

Heat broth and chicken to boiling. Add noodles. Cook until tender. Remove from heat, add diced eggs and soups. Place in casserole and cover with Ritz cracker crumbs. Dot with butter. Bake at 350 degrees for 30 minutes. Red pimento can be added.

Dorothy Dixie Chicken Casserole
1 deboned chicken & salt & pepper
½ lb noodles
4 eggs hard boiled
1 Can mushroom soup
1 " cheddar cheese soup
Ritz cracker crumbs
Heat broth & chicken to boiling add noodles
Cook until tender, Remove from heat, add
diced eggs and soups. Place in casserole and
cover with Ritz crackers crumbs dot with

butter. Bake at 350° for 30 minutes
Red pimento can be added.

LIGHT AND EASY LEMON BROCCOLI CHICKEN

1 Tbsp. vegetable oil
2 whole chicken breasts, split, skinned and boned
1 can Cream of broccoli soup
¼ cup milk
2 tsp. lemon juice
1/8 tsp. pepper
4 thin lemon slices

1. In skillet, in hot oil, cook chicken 10 minutes or until browned on both sides. Spoon off fat.
2. 2. Combine soup and mile; stirr in lemon juice and pepper. Pour over chicken; top each chicken piece with lemon slice. Reduce heat to low. Cover; simmer for 5 minutes or until chicken is fork-tender, stirring occasionally.

4 servings

Chicken Broccoli Casserole
Or
Chicken Divan

Recipe from Betty Southard

Cook 2 10 ounce boxes of frozen broccoli spears until tender in salt water. (I always use fresh broccoli and steam it.) Cook 3 whole chicken breasts in salt water, 1/3 cup onion, ½ cup celery diced and a bay leaf until tender. When chicken is done, tear in large pieces after removing bones and skin. (I always use boneless, skinless breasts.) Heat 2 cans of cream of chicken soup. Add 1 cup mayonnaise, ½ cup ketchup, curry powder, 1 Tablespoon lemon juice, ½ cup grated cheddar cheese and heat all ingredients until the cheese melts.

Use a large buttered baking dish 11 inches long. Arrange layers of broccoli, and a layer of chicken. Cover with soup mixture and repeat with layers of broccoli, chicken, and soup mixture. Top with buttered bread crumbs. Bake for 30-40 minutes at 350 degrees.

SKILLET CHICKEN CORDON BLEU

4-6 chicken breasts, halves
2 Tbls. Butter or margarine
Salt and pepper
¾ cup water
½ cup dry white wine

1 envelope of French's gravy mix for chicken.
¼ cup slivered cooked ham
¼ cup shredded Swiss cheese

Brown chicken in butter in large skillet. Pour off excess fat. Season with salt and pepper.

Combine water, wine, contents of gravy mix and ham. Pour over chicken in skillet. Cover and simmer 20-30 minutes until tender. Remove chicken to broiler pan. Sprinkle with cheese. Broil a few minutes until cheese is melted. Serve chicken with sauce spooned over it. Makes 4-6 servings.

YANKEE FRIED CHICKEN

Soak cut up fryers overnight in salt water in the refrigerator

Mix in plastic bag:

1 pkg. chicken gravy mix
Onion powder
Salt and pepper
Paprika
1 cup flour

Drain chicken and put it in the bag. Shake it until it is well coated. Shake off excess flour inside the ribs cage. Fry in at least 3 inches of Crisco oil or shortening over medium heat until the juices run clear.

OVEN BARBEQUED CHICKEN

2 and ½ or 3 pound fryer, cut up
1and ½ cups tomato juice
1 teas. Pepper
2 and ½ teas. Salt
1 teas. Prepared mustard
1 Tablespoon sugar
¾ cup vinegar
4 and ½ teas. Worchestershire sauce
4 Tablespoons cooking oil
1 small onion chopped fine
Dash of garlic salt
¼ cup ketchup
1 teas. Paprika
1 Tablespoon lemon juice

In skillet, brown chicken parts in cooking oil. Combine the rest of the ingredients in saucepan and heat for ten minutes. Place browned chicken in casserole dish, pour sauce over chicken. Bake uncovered in 300 degree over for 1 and ½ hours, or until tender. Turn chicken several times during cooking. Serves four to six.

TERRY, DIANNA, AND MICHELLE RHOADS 1970'S

Marge Smith's Recipe for Chicken Breasts

Bone breasts, pound until flat, roll up. Put a thin strip of bacon around meat and secure with a tooth pick. Brown in deep fat. Sprinkle one package Budding refrigerated chipped beef in bottom of casserole. Place breasts on top. Pour can of creamed mushroom soup which has been diluted over breasts. Bake in oven at 250 until done.

Perkins Beauty Salon

Marge Smith's Recipe for Chicken Breasts

Bone breasts, pound until flat, roll up. Put a thin strip of bacon around meat secure w/ tooth picks. Brown in deep fat ~~[illegible]~~. Sprinkle chipped beef in bottom of casserole. Place breasts on top. Pour can of creamed mushroom diluted over breasts. Bake in oven at 250 until done

DIANNA AND SETH
HUTSON
1989

RECIPE FOR A HAPPY HOME

HALF A CUP OF FRIENDSHIP,
AND A CUP OF THOUGHTFULNESS
CREAMED TOGETHER WITH A PINCH
OF POWDERED TENDERNESS.

VERY LIGHTLY BEATEN
IN A BOWL OF LOYALTY,
WITH A CUP OF FAITH, AND ONE OF HOPE,
AND ONE OF CHARITY.

BE SURE TO ADD A SPOONFUL EACH,
OF GAIETY THAT SINGS,
AND ALSO THE ABILITY
TO LAUGH AT LITTLE THINGS.

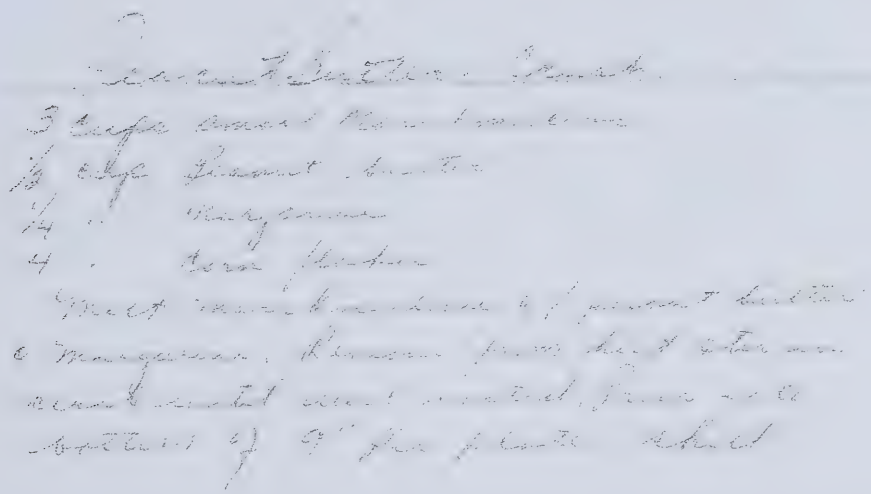
TOP: DIANNA STUMP HUTSON AND SISTER JENNY PUTT
BOTTOM: SISTER MARY MILLER AND BABY ETHAN AND SISTER LINDA HAMMAN
MAY, 2006 AT THE STUMP/OLSON HOME

PIES

PEANUT BUTTER CRUST

3 cups small marshmallows
½ cup Peanut Butter
¼ cup margarine
4 cups corn flakes

Melt marshmallows with peanut butter and margarine. Remove from heat and stir in cereal until well coated. Press into bottom of 9 inch pie plate and chill.



AUNT LEORA'S PIE CRUST

Never Fail Pie Crust;

3 cups sifted flour
1 cup shortening
1 teaspoon salt

Blend together. Beat 1 egg, 1/3 cup cold water, 1 tablespoon vinegar. Mix with first mixture. Put in refrigerator overnight.

OLD FASHIONED BUTTERSCOTCH PIE

Filling:

1 cup firmly packed brown sugar
¼ cup water
2 cups milk
3 tablespoons cornstarch
½ cup butter
2 eggs, separated
1 teas. Vanilla extract
1 (9 inch) pie shell, baked

Mix brown sugar and water in saucepan. Bring to a boil and boil to the hard ball stage on a candy thermometer. While sugar is cooking, mix milk, cornstarch, egg yolks and butter; add to sugar mixture and continue cooking, stirring constantly, until thickened. Remove from heat, add vanilla and set aside to cool for 10 minutes, stirring occasionally. Pour into baked pie shell.

Meringue:

2 egg whites
¼ cup granulated sugar

Beat egg whites until they begin to foam. Add sugar and beat until stiff peaks form. Cover top of pie and place in oven and brown for 15 minutes at 350 degrees. Yield: 8 servings.

BUTTERSCOTCH PIE

1 cup brown sugar
4 Tbsp. cornstarch
3 egg yolks
3 cups milk
Pinch of salt

Cook all ingredients in top of double boiler until mixture thickens. Add one teaspoon each of butter and vanilla. Pour in pie shell.

Amish Buttermilk Pie

3 eggs
1 cup buttermilk
1 teaspoon vanilla or rum flavoring
3 tablespoons (rounded) flour
1 and ¾ cups sugar
¼ cup melted butter
1 9-inch pie shell

Beat eggs well; add buttermilk and vanilla. Combine sugar and flour; add to egg mixture. Add melted butter and mix well. Pour into unbaked pie shell. Bake at 350 degrees until set.

CUSTARD PIE

Beat 3 eggs (or 6 egg yolks) slightly.

COMBINE WITH:

½ cup sugar
¼ tsp. nutmeg
¼ tsp. salt
½ tsp. vanilla

ADD SLOWLY:

2 cups scalded milk

Mix well. Pour into 9 inch pastry lined pie pan. Bake in 450 degree oven for 10 minutes, then lower heat to 325 degrees and bake for 25 minutes more or until mixture does not adhere to knife. Serve hot or cold.

Hobby House Old-fashioned Cream Pie

½ cup granulated sugar
1 cup brown sugar
2 heaping tablespoons flour
¼ teas. Salt
1 egg
1 and ½ cups top milk or cream
1 tablespoon melted butter
Nutmeg

Mix sugars, flour salt and add to beaten egg and milk. Add butter and pour into unbaked pie shell and sprinkle with nutmeg. Bake at 350 degrees for 10 minutes, then reduce heat to 325 until pie is done.

Homemade Sugar-Cream Pie

1 (8 inch) pie shell, unbaked
1 cup white sugar
1 cup boiling water
½ teas. Salt
1 cup light cream
2/3 cup brown sugar
½ teas. Nutmeg
½ cup flour
½ teas. Vanilla

Preheat over to 450 degrees. Combine sugars, salt and flour. Then stir in water, cream nutmeg and vanilla. Pour into pie shell. Bake at 450 for 10 minutes, then reduce to 350 for 40 minutes. If top starts to become overly brown, cover with foil and finish baking.

OLD-FASHIONED KENTUCKY PIE

Combine:

½ Tablespoon butter
2 Tablespoons lemon juice
1 Cup buttermilk
2 egg yolks slightly beaten
1/8 Teaspoon salt
1 Tablespoon flour
2/3 cup sugar

Mix thoroughly. Pour into pastry crust. Bake at 400 degrees until filling sets.

[illegible] Cup [illegible]
Combine
½ T butter
2 T lemon juice
1 cup buttermilk
2 egg yolks slightly beaten
[illegible]
1 T flour
[illegible]
Mix thoroughly pour into pastry
Crust bake at 400° until filling sets

SOUTHERN CHESS PIE

1 and ½ cups sugar (more to your taste, if desired)
1 stick margarine or butter
1 teas. Vanilla
3 teas. Vinegar
3 eggs, well beaten
2 teas. Cornmeal
½ teas. Salt
1 frozen pie shell

Mix all of the above ingredients well and pour into a frozen pastry shell.

Bake in a 400 degree over for about 10 minutes and then reduce heat and bake until set.

**GRANDDAUGHTERS
MICHELLE (RHOADS) BOSLEY
AND
ANGELA (RHOADS) BRANNAN
AT THEIR GRANDPARENTS'
INDIANA HOME – 1980'S**

SUGAR CREAM PIE

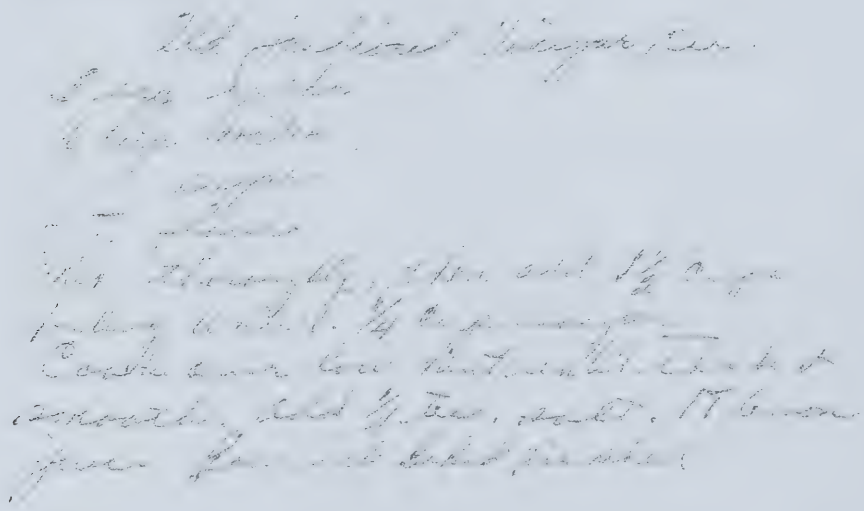
One unbaked piecrust from your favorite recipe. Then blend ½ cup flour into ½ cup melted margarine. Add 1 cup firmly packed brown sugar and 2 cups whipping cream (may substitute 1 cup whipping cream and 1 cup evaporated milk.) Bake 50 to 55 minutes at 375 degrees and let cool. Refrigerate.

LETHA MAE STUMP
IN HER INDIANA HOME
1990'S

OLD-FASHIONED VINEGAR PIE

3 egg yolks
½ cup water
1 cup sugar
4 Tablespoons flour

Mix thoroughly and then add 1 and ½ cups boiling water and ¼ cup vinegar. Cook over low heat until thick and smooth. Add ¼ teas. Salt and 1 Tablespoon lemon juice. Pour into baked pie shell.



SUGAR PIE

1 pie crust
2 rounded Tablespoons flour
½ cup brown sugar
½ cup white sugar
2 Tablespoons dark corn syrup
Add 1 and ½ cups of Milnot and 1 teas. Vanilla. Sprinkle with cinnamon and dot with butter. Bake until pie is set at 375 degrees

PEANUT BUTTER CREAM PIE WITH MERINGUE

1 – 9 inch baked pie shell
¾ cup powdered sugar
½ cup smooth peanut butter
2/3 cup granulated sugar
3 cups milk, divided
3 eggs, separated
3 tablespoons cornstarch
3 tablespoons flour
¼ teas. Salt
2 tablespoons butter
1 teas. Vanilla
¼ teas. Cream of tartar
1 teas. Vanilla
¼ cup granulated sugar
3 tablespoons cornstarch

Cream the powdered sugar and peanut butter together until crumbly; set aside.

In a large saucepan, combine the first granulated sugar and 2 cups of the milk.; heat to scalding. Meanwhile, in a medium bowl, beat the egg yolks and blend in the first cornstarch, flour and salt to make a paste. Whisk in 1 cup cold milk; the mixture should be smooth. Then pour in some of the hot milk stirring to combine. Return all to the saucepan and cook over medium low heat, stirring constantly until the mixture bubbles up in the center. Add the butter and first vanilla. Cool.

Sprinkle two-thirds of the peanut butter mixture in the bottom of the shell. Pour the cooled pudding over the top.

In a large mixing bowl, place the egg whites, cream of tartar and second vanilla. Beat until stiff peaks form and then gradually add the second granulated sugar and second cornstarch. Spread on top of the pie and sprinkle on the remaining peanut butter mixture. In a 350 degree over bake for 10-15 minutes or until meringue is golden brown. Cool.

FLORIDA ORANGE MERINGUE PIE
FROM: JOYCE HOLSWORTH

1 cup orange juice
1 cup orange sections, cut in pieces
2 Tablespoons grated, orange rind
1 cup sugar
5 Tablespoons cornstarch
3 egg yolks, beaten
2 Tablespoons lemon juice
2 Tablespoons butter or margarine

Combine orange juice, sections, grated rind, sugar and cornstarch. Cook on low heat until clear. Add a little hot mixture to the beaten egg yolks. Return to hot mixture and cook about 5 minutes longer. Remove from heat. Blend in lemon juice, butter or margarine. Pour into baked pie shell. Be sure the filling and shell are both hot or both cold. Cover filling with meringue. Bake in 350 degree oven until lightly browned.

Hi Got here Mon Jan. 2 [illegible]
Busy getting things unpacked + washed. Went to hall for Nye's Eve. It is 75° + Sunny hope it stays like this till we get the trailer here. Eating Fresh Tomatoes, Strawberries + B Berries, sure are good. Going to Cara James Tonight, Fire dance from, Oil painting + Bingo Sun. Busy, Busy!! No rain here since friends came in Oct, except for little shower last night.

Combine orange juice, sections, grated rind, sugar and cornstarch. Cook on low heat until clear. Add a little hot mixture to beaten egg yolks. Return to hot mixture and cook about 5 minutes longer. Remove from heat. Blend in lemon juice, butter or margarine. Pour into baked pie shell. Be sure filling and shell are both hot or both cold. Cover filling with meringue. Bake in 350° oven until lightly browned. SEEING IS BELIEVING - TO TASTE IT, THAT'S EVEN BETTER!

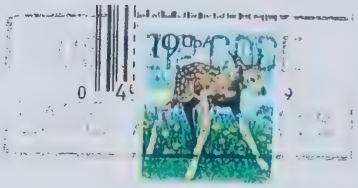
Sounds good

Wish you were here
Recipe is great
Love Joyce

HSC746FL-4006
PC700

Made in USA

Mary Sunshine and Published by H.S. Crocker Co., Inc., So. San Francisco, CA 94080

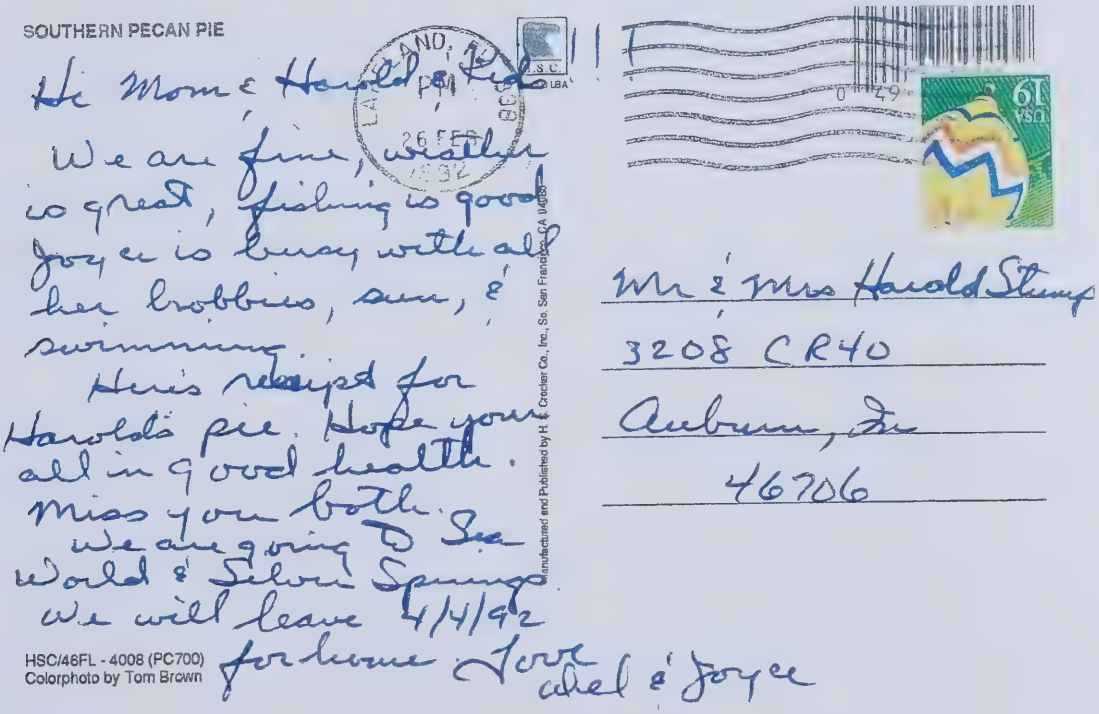


Mr & Mrs H. Stump
3708 C R 40
Auburn
Indiana 46706

SOUTHERN PECAN PIE
FROM: JOYCE HOLSWORTH

¼ cup butter
1 cup brown sugar
¼ teaspoon salt
1 cup dark Karo Syrup
3 eggs, beaten
1 teaspoon vanilla
1 and ½ cups pecan halves
1 -- 9 inch unbaked pie crust

Cream butter and sugar together until fluffy; add next 4 ingredients. Sprinkle pecans on bottom of pie shell, and then pour the filling over the pecans. Bake at 450 degrees for 10 minutes, reduce temperature to 350 degrees and bake 35 minutes longer. The outer edge of the filling should be set, with the center slightly soft or until a knife inserted in the center comes out clean.



PUMPKIN PIE

2 cups pumpkin
1 can Eagle brand milk
2 eggs
1 teas. Cinnamon
½ teas. Salt, ginger and nutmeg

Preheat over to 425 degrees and bake for 15 minutes. Reduce heat to 350 degrees and continue baking for 25 to 30 minutes or until knife inserted about inch from edge comes out clean.

CLASSIC PUMPKIN PIE

2 eggs, slightly beaten
1 and ½ cups solid pack pumpkin
¾ cups sugar
½ teas. Salt
1 teas. Cinnamon
½ teas. Ginger
¼ teas. Cloves
1 and 2/3 cups evaporated milk or light cream
1 9 inch unbaked pie shell with high fluted edge

Bake in preheated over 425 degrees for 15 minutes. Reduce to 350 degrees and bake for 45 minutes.

LEMON-LIME CHIFFON PIE

For crust:

1 cup coconut
1 cup chocolate wafer crumbs
2 tablespoons sugar
2 tablespoons butter, softened

Spread coconut on a jelly roll pan. Bake 10 minutes at 375 degrees. Cool.

Combine toasted coconut with chocolate crumbs, sugar, and butter. Press into 9-inch pie pan and bake at 375 degrees for 6 to 8 minutes. Cool.

For Filling:

1 (3 and ¾ ounce) package lemon pudding (not instant)
1 (3 ounce) package lemon-flavored jello
2 and ¼ cup water
2 whole eggs
2 egg whites
½ cup sugar

In a saucepan, stir pudding and jello until well mixed.

In a separate bowl, beat 2 whole eggs and water with a wire whisk. Stir into gelatin-pudding mixture and cook over low heat, stirring constantly with a spoon until mixture is thickened and coats the spoon. Do not boil. Remove from heat and refrigerate 5 minutes until mixture mounds.

Beat the egg whites until stiff; then beat in the sugar. Fold egg-white mixture into the gelatin pudding mixture. Pour into crust and refrigerate. To serve, top with whipped cream.

PEACHES AND CREAM PIE

3 cups fresh or frozen sliced peaches
¼ cup sugar
1 package (8 oz.) cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla
2 cups whipped topping (Cool Whip)
1 Pet Ritz Deep Dish Pie Crust Shell, baked

In small saucepan, over low heat, combine 1 cup chopped peaches and sugar. Bring to a boil, stirring occasionally, and continue to cook 4 to 5 minutes, until peaches are soft. Cool. In medium bowl, beat cream cheese, powdered sugar and vanilla; fold in whipped topping. Spoon cream cheese mixture into baked, cooked pie crust. Arrange remaining peach slices over top of pie. Spoon cooled peaches evenly over top of pie. Chill several hours until set. Makes 8 servings.

ARKANSAS STRAWBERRY PIE

2 cups sugar
3 Tbsp. cornstarch
1 pkg. strawberry Jello
2 cups boiling water
1 quart strawberries
1 baked pie shell
Whipped cream

Mix first four ingredients in saucepan and bring to boil. Cook one minute. Cool and fold in strawberries. Pour into baked pie shell and chill. Serve with whipped cream. Makes one 10 inch deep dish pie or two 8 inch pies.

KEY LIME PIE

4 egg yolks
6 egg whites
1 can sweetened condensed milk
½ cup lime juice
¾ cup sugar
½ tsp. cream of tartar

Beat egg yolks until lemon colored. Blend in condensed milk slowly. Add lime juice and mix well. Add cream of tartar to egg whites and beat until foamy. Continue beating adding sugar, 1 tablespoon at a time until egg whites peak. Fold 6 tablespoons of the meringue into the filling mixture. Pour into a nine-inch baked pie shell. Top with meringue and bake in a slow over 325 degrees, until golden brown.

Lemon Pie recipe from Carolyn Buzan Burkhardt

Use already baked pie shell.

Put 1 and ¾ cups water on the stove to heat. While it is heating, mix these ingredients:

2 boxes lemon Jello pie mix
1/3 cup sugar
1 Tablespoon lemon juice
2 eggs separated

Put this mixture in the water and cook, stirring constantly with a wooden spoon. After it thickens, beat the egg whites until stiff and add to the mixture after it cools.

When ready to serve, cover the top with cool whip.

HELEN'S RHUBARB CREAM PIE

1 and 1/3 cups sugar
3 Tbls. Flour
2 eggs separated
2 teas. Butter
½ cup milk
2 and 1/3 cups diced rhubarb
½ teas. Salt

Mix all ingredients except egg whites. Beat egg whites and fold in mixture. Pour into unbaked pie crust. Bake for 45 minutes at 375 degrees.

Lemonade Crumble Pie Recipe from Jane Kemp

Make a crust by mixing a 3 ounce box of lemon gelatin with 1 cup Bisquick and 2 Tbsp. oil. Beat with mixer on high speed until crumbly. Pat over bottom of greased 9x12 inch greased baking pan.

For the filling: Beat 1 cup Countrytime lemonade drink mix powder, 1 cup Bisquick and 1 cup water and pour over crust. Bake at 250 degrees for 35-40 minutes or until the pie begins to brown around the edges and tiny cracks appear on the surface. The filling will thicken quite a bit as it cools, so the toothpick test doesn't work well. When cooled, cut into squares and serv topped with whipped cream or one of the nice substitutes.

DANCE as though no one is watching you...

LOVE as though you have never been hurt before...

SING as though no one can hear you...

LIVE as though Heaven is on Earth...

LETHA STUMP IN HER HOME ON MORNINGSTAR ROAD
IN AUBURN, INDIANA – EARLY 1990'S

COOKIES / CANDY

CHOCOLATE CHIP COOKIES

1 cup Crisco
2 cups brown sugar
2 eggs
1 cup sour milk or buttermilk
2 tsp. soda
2 tsp. baking powder
Pinch of salt
4 cups flour
Double chocolate chips

Drop on greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

PEANUT BUTTER COOKIES
FAVORITE COOKIE RECIPE
OF LETHA'S HUSBAND,
HAROLD D. STUMP

1 cup shortening; use oleo for ½ of the amount
1 cup peanut butter
1 cup brown sugar
1 cup white sugar
1 egg
1 teas. Vanilla
1 and ¾ cups flour

Mix well and bake on cookie sheet at 350 degrees for 8 to 10 minutes. Check them often to avoid overbaking. Cookies will be soft when taken out of oven.

HAROLD AND LETHA STUMP
1980'S

HAWAIIAN SNOW BALLS

1 stick butter
1 cup sugar
2 egg yolks
1 no. 2 can crushed pineapple
½ cup finely ground pecan meats.
2 stiffly beaten egg whites
48 medium sized vanilla wafers
½ pint cream shipped
1 can coconut

Cream the butter and sugar, add the well beaten egg yolks. Drain the pineapple of all juice, add nutmeats to creamed mixture. Fold in egg whites. 3 vanilla wagers form a snowball. Spread the filling generously between the wafers and on top of the stack. Place on waxed paper on baking sheet and let stand in refrigerator overnight. At least 2 hours before serving, whip your cream and add a small amount of sugar and vanilla. Remove wafers from refrigerator and spread with cream over entire stack. Sprinkle generously with coconut. Makes 16.

AROLD D. STUMP AND ETHA MAE STUMP AT CAROLYN (STUMP) OLSON'S WEDDING – JAN. 2, 1988

SOUR CREAM COOKIES

½ cup shortening
1 and ½ cups sugar
2 eggs
3 and ½ cups flour
½ to 1 teas. Salt
½ teas. Soda
2 teas. Baking Powder
1 cup sour cream

Cream the shortening and add sugar gradually. Add the well-beaten eggs. Sift the flour over before measuring. Mix and sift flour, salt, soda, and baking powder together. Add alternately with the sour cream. Add flavoring. Roll to ¼ inch thickness. Cut with cookie cutter and sprinkle with granulated sugar. Makes 3 dozen. Bake at 425 degrees for 15 minutes.

OATMEAL COOKIES

1 cup shortening or margarine
1 cup sugar
1 c. brown sugar
2 eggs
1 t. vanilla
2 cups flour
2 t. soda
1 t. baking powder
1 t. salt
2 cups rolled oats

May add one cup raisins and 1 cup nuts.

Cream shortening and sugar; then add eggs and vanilla. Add sifted dry ingredients, oats, and 2 cups of coconut, if desired. Makes stiff batter. Chill ½ four or more. Roll in balls the size of walnuts and then flatten with fork. Bake at 350 degrees for 12 to 15 minutes.

BUTTER COOKIES

2 cups sifted flour

Cream 1 cup of butter until soft and then gradually add ¾ cup brown sugar. Mix until fluffy. Blend in 1 egg yolk, and then blend in flour. Shape into small balls. Press with a fork or back of spoon. Bake at 375 degrees for 8 to 10 minutes. Watch carefully to make sure that they don't burn.

RAISIN COOKIES

¾ cup margarine
1 and ½ cups brown sugar
3 eggs
2 Tablespoons molasses
1 teas. Baking soda
2 and ½ cups flour (sifted)
1 cup raisins

Cream margarine with brown sugar. Add eggs, mixing well. Pour molasses into a separate bowl and stir in soda. Combine with first mixture. Add flour. Stir in raisins. Drop by teas. onto greased cookie sheet and bake 12 minutes at 350 degrees.

SUGAR COOKIES

1 cup margarine
1 cup brown sugar
1 cup white sugar
3 eggs
1 cup buttermilk
2 teas. Vanilla
4 cups flour
3 teas. Baking powder
1 teas. Baking soda
1 teas. Salt

Beat margarine, sugars, and eggs until creamy. Stir in the other ingredients and mix well. Drop by teaspoon or Tablespoon onto a greased cookie sheet. Sprinkle with sugar or cinnamon and bake at 425 degrees until golden.

NO BAKE OATMEAL COOKIES
From: LEORA HARTSOCK CARPENTER
(HAROLD STUMP'S AUNT)

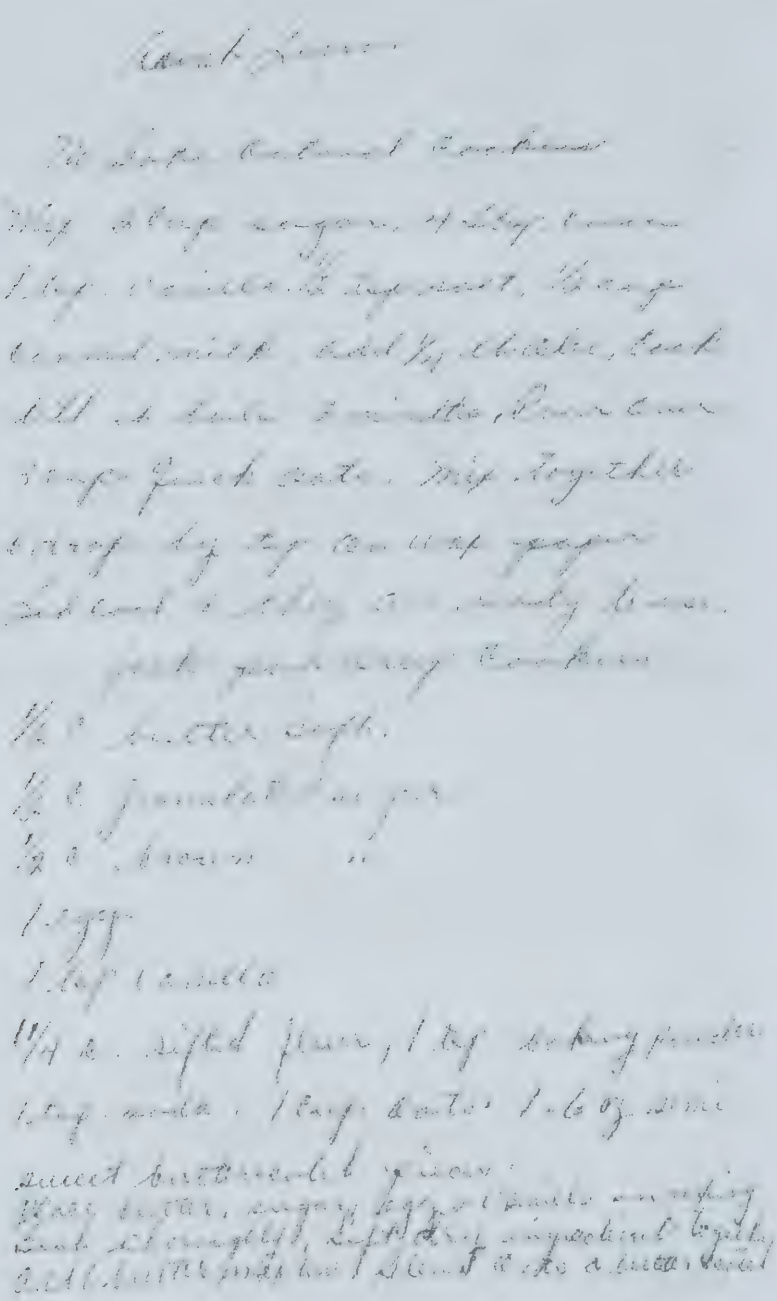
Mix 2 cups sugar, 4 Tablespoons cocoa, 1 tsp. vanilla, ½ tsp. salt, ½ cup canned milk, add ¼ lb oleo.

Cook until mixture boils… approximately 2 minutes. Pour over 3 cups quick oats. Mix together and drop by tsp. on wax paper. Let cool and they are ready to eat.

DROP COOKIES
From: AUNT LEORA

½ cup butter, softened
½ cup granulated sugar
½ cup brown sugar
1 egg
1 tsp. vanilla
1 and ¼ cup sifted flour
1 tsp. baking powder
1 tsp. soda
1 cup oats
1 6 ounce bag semi sweet butterscotch pieces

Place butter, sugar, egg, and vanilla in mixing bowl. Beat thoroughly. Sift dry ingredients together. Add to butter mixture. Blend oats and butterscotch pieces into batter. Shape dough into small balls. Place on greased cookie sheet. Bake at 350 degrees for 12-15 minutes. Makes 3 dozen.



LETHA'S MOTHER-IN-LAW, CLEMENTINE STUMP, AND CLEMENTINE'S YOUNGEST SISTER, LEORA (HARTSOCK) CARPENTER -- 1960'S

Chocolate Cookies

½ cup shortening
4 squares unsweetened chocolate
2 cups sugar
2 tsp. vanilla
4 eggs, unbeaten
2 cups flour
2 tsp. Baking powder
1/8 tsp. salt
½ cup chopped nuts
Confectioners sugar

Melt shortening and chocolate. Add sugar and vanilla. Mix well. Add eggs, one at a time, beating after each addition. Sift together flour, baking powder and salt. Add to chocolate mixture with nuts. Mix well.

Chill several hours.

Form into small balls. Bake in moderate over (350 degrees) for 12 to 15 minutes.

Roll in confectioners sugar.

ENGLISH TOFFEE BARS

24 squares saltines with unsalted tops
1 cup butter or margarine
1 cup packed light-brown sugar
½ teaspoon Vanilla
1 package (6 ounces) semisweet chocolate chips

Heat over to 375 degrees. Grease a 13x9 inch baking pan. Arrange saltines right side up in a single layer in bottom of pan. Melt butter and sugar in a medium-size saucepan over medium heat. Bring to a boil; boil 3 minutes, stirring once or twice. Remove from heat. Stir in vanilla. Pour over crackers; spread evenly with spatula. Bake 5 minutes (if crackers shift, rearrange with a fork). Cool in pan on rack 10 minutes or just until top is set. Sprinkle with chocolate chips. Let stand about 5 minutes until chips become shiny and soft; then spread evenly over top. Cool completely. Cut in 2x1 inch bars. Store covered in refrigerator. Makes 54.

HEATH BAR SQUARES

2 cups brown sugar
1 teas. Salt
½ cup water
1 cup oleo

Cook to 285 degrees. Add chopped nuts and pour on greased cookie sheet. Before it cools, lay on Hershey bars and spread the bars on the hot mixture. Cut into squares and serve

APPLESAUCE BARS

½ cup butter
1 and ½ cups sugar
1 and ½ cups applesauce
2 and ¼ cups flour
1 tsp. cinnamon
1 tsp. salt
2 tsp. baking soda
¼ tsp. ground cloves
1 cup golden raisins

Cream butter and sugar together. Stir in applesauce. Mix together flour, cinnamon, salt, baking soda, and ground cloves and stir into butter-sugar mixture. Stir in raisins. Bake in a greased 9x13 inch baking pan at 375 degrees fro 25 minutes or until center is baked through. While bars are hot, frost with 2 cups confectioner's sugar mixed with lemon juice, drizzled over the dessert.

PEANUT BUTTER SQUARES

Melt one-third cup plus 1 Tbsp. butter, and add one-third cup plus 1 Tbsp. brown sugar. Stir until sugar is completely dissolved. Add 1 ½ cups peanut butter while mixture is hot, then add 2 cups powdered sugar and 1 tsp. vanilla. Press mixture into an 8x8 inch pan and cover with a small amount of melted chocolate bits. Cut into bite-sized squares….and enjoy.

LEMON SQUARES

PREHEAT OVEN TO 350 DEGREES.

Blend 1 cup flour, ½ cup butter or margarine, and ½ cup confectioners' sugar thoroughly. Press evenly in an 8x8x2 inch pan and bake 20 minutes. Beat together 2 eggs, 1 cup granulated sugar, ½ teas. Baking powder, ¼ teas. Salt, and 2 Tablespoons lemon juice and pour over crust. Bake 20 to 25 minutes more but do not overbake. The filling will puff up during baking but flattens as it cools. Luscious.

Cheese squares

1 box yellow cake mix with pudding
1 stick oleo
1 egg
1 8-oz. cream cheese
2 eggs
1 pound box of powdered sugar

Mix together first three ingredients and put on bottom of 9x132 inch pan. Batter will be thick

Mix cream cheese, eggs, and powdered sugar together and put on top of cake. Bake for 35 minutes at 350 degrees.

Cheese squares
1 Box yellow cake mix w/ pudding
1 stick oleo
1 egg
1 8 oz. cream cheese
2 eggs
1 pound box powdered sugar
Mix together first three ingredients and put on bottom of 9x13 pan. Batter will be thick.
Mix cream cheese, eggs, and powdered sugar together and put on top of cake. Bake for 35 minutes at 350 degrees.

PEANUT BUTTER CANDY

1 lb. melted oleo
2 lbs. peanut butter
3lbs. powdered sugar

Melt oleo until quite hot, take off stove. Add peanut butter and stir till creamy. Add powdered sugar. Knead by hand. Form into balls.

Dip:

3 large Hershey Bars plain
½ paraffin bar

Melt paraffin bar in double boiler. Add chocolate bars. Keep dip warm all the time. Dip balls with toothpick.

PEANUT BUTTER FUDGE

COMBINE: 2 cups sugar
1 cup milk

Let come to a boil. Cook slowly to soft-ball stage. Remove from heat.

STIR IN: 11/2 cups peanut butter
1 jar marshmallow crème

ADD: 1 tsp. vanilla

Pour into buttered dish. Cut into squares. Delicious.

PEANUT BUTTER CANDY

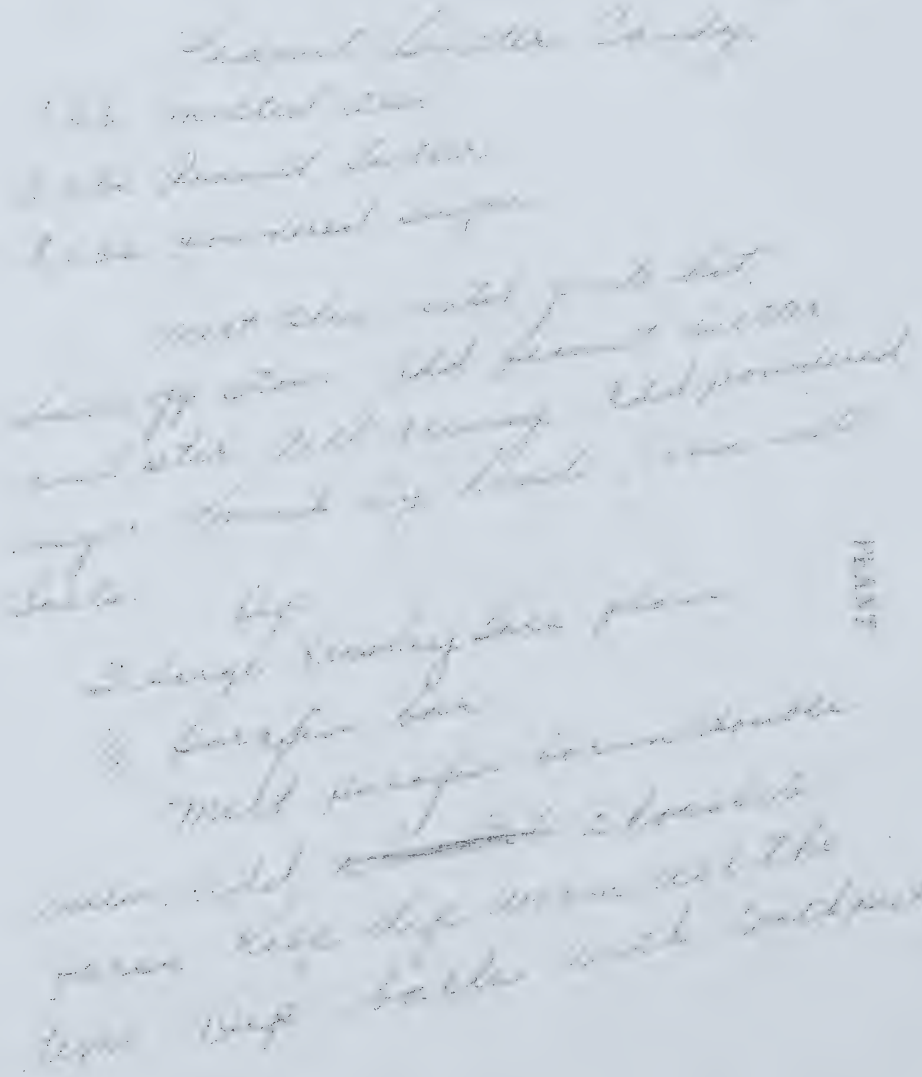
1 lb. melted oleo
2 lbs. peanut butter
8 lbs. powdered sugar

Melt oleo until quite hot, take off stove. Add peanut butter and stir till creamy. Add powdered sugar. Knead by hand. Form into balls

Dip:

3 large Hershey Bars plain
½ paraffin bar

Melt paraffin bar in double boiler. Add chocolate bars. Keep dip warm all the time. Dip balls with toothpick.



PEANUT BRITTLE

3 cups sugar
1 cup water
1 and ½ cups white Karo syrup
1 and ½ Tablespoons butter
3 Teas. Soda
1 pound raw peanuts
Salt

Boil the sugar, water and syrup until it spins a thread like cake frosting. Then add the butter and a little pinch of salt and a pound of raw peanuts. Then bring to a rolling boil and add the 3 teaspoons of soda. It takes about an hour to cook it. Cook it until it is brittle when dropped in cold water. Put the mixture on a buttered pan and cool completely before cutting or breaking it into bits.

WHITE PEANUT BUTTER FUDGE

2 cups sugar
¾ cups milk

Boil to soft ball stage.

Combine in bowl 1 teas. vanilla, 1 cup of peanut butter, 1 pint marshmallow cream. Add hot mixture and beat until smooth. Pour into buttered pan, and cut into squares when set.

White Peanut butter fudge
2 cup sugar
3/4 " milk
Boil to soft ball stage.
Combine in bowl. 1 teas. Vanilla. 1 cup
peanut butter. 1 pt. marshmellow cream
Add hot mixture. Beat until smooth
Pour into buttered pan. Cut into squares
when set.

LETHA STUMP – 1970'S

CARAMEL CORN
BY: CLEMENTINE HARTSOCK STUMP

6 quarts popped corn (salted)

1 cup oleo
2 cups dark brown sugar
½ cup white Karo

Boil for five minutes. Remove from heat and add ½ tsp. soda and pinch of cream of tartar. Stir well. Pour over popped corn and mix until well-coated. Bake in the oven at 250 degrees for one hour. Put on cookie sheet to bake but do not press it down…just pile it…that way it is easier to separate. Stir the corn every twenty minutes while it is baking

CLEMENTINE STUMP, HAROLD D. STUMP'S MOTHER -- 1950'S

Blair Brumbaugh

THOUGHT FOR THE DAY....

MAY YOUR HEART ALWAYS PLAY A SONG OF JOY, AND WHEN THERE ARE TEARS, MAY THEY NOURISH THE SEEDS OF YOUR DREAMS SO THAT THEY GROW INTO REALITY.

AUTHOR UNKNOWN

GRANDCHILDREN RYAN, MICHELLE, AND ANGELA RHOADS
1982 IN KANSAS CITY, MISSOURI

DESSERTS

NO-COOK PEANUT BUTTER FROSTING

1/3 cup peanut butter
3 cups powdered sugar
1 and ½ teas. Vanilla
4 to 5 Tablespoons milk

Blend peanut butter and sugar. Stir in vanilla and milk until smooth and of spreading consistency.

Yield: Fills and frosts two eight or nine inch layers or frosts a 13x9 inch cake.

LETHA STUMP'S EIGHTIETH BIRTHDAY CELEBRATION AT HER INDIANA HOME WITH DAUGHTER DIANNA HUTSON AND GRANDSONS SETH HUTSON AND RYAN RHOADS

APPLE DUMPLINGS WITH CARAMEL SAUCE

2 cups flour
1 tsp. baking powder
½ tsp. salt
2 tbsp. sugar
2/3 cup butter or margarine
2/3 cup milk
6 tart apples – peeled, cored and cut in half

Sift together first four ingredients; then cut in butter and add milk. Roll out dough and cut into 6 round or square pieces. Fill centers of apples with brown sugar and use one apple for each dumpling. Wrap each apple in one piece of dough.

Caramel Sauce:

1 cup brown sugar
½ cup white sugar
2 Tbsp. flour
Pinch salt
1 cup hot water
2 Tbsp., butter

Mix together the sugar, salt and flour. Add the hot water and cook 5 minutes. Pour over the dumplings. Bake in 350 degree oven until apples are tender and dumplings golden brown.

Donna's Peanut Butter Custard

1 envelope unflavored gelatin
1 cup water, divided
2 Tablespoons peanut butter
1 Tablespoon thawed or prepared whipped topping
2 packets low-calorie sweetener
½ teaspoon vanilla extract
3 ice cubes (1 cup)

Sprinkle gelatin over 11/2 cup cold water in blender or food processor container; let stand one minute for gelatin to soften. Heat remaining water to boiling, add to container; cover and process until gelatin dissolves completely. Add peanut butter, topping, sweetener, and vanilla; cover and process until smooth. Add ice cubes one at a time; process after each addition until ice is melted. Refrigerate until serving time Makes 3 servings, 80 calories each.

WATERGATE SALAD

2 packages of pistachio instant pudding
1 can of crushed pineapple
1 family size Cool Whip
1 cup white mini marshmallows

Mix all together and chill.

APPLE DUMPLINGS WITH CARAMEL SAUCE

2 cups flour
1 tsp. baking powder
½ tsp. salt
2 tbsp. sugar
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2/3 cup milk
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Dirt Pudding Recipe from Barbara Hendricks

1 pkg. Double Stuff Oreo Cookies
1 (8 oz) cream cheese
1 cup sugar
2 small boxes French Vanilla Pudding
1 lg. cool whip
½ stick butter
3 cups milk

Crumble cookies and pat 2/3 of the crumbs in a 9x13 inch pan. Mix together in a large bowl the cool whip, cream cheese, butter, and sugar. Beat milk and pudding and mix with other ingredients. Put on cookie base. Top with remaining 1/3 of the cookie crumbs.

WATERGATE SALAD

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1 can of crushed pineapple
1 family size Cool Whip
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Bob and Barbara (Burkhardt) Hendricks

(2005)

Rice Pudding

Cook 1 and ¼ cup rice and let cool

Combine in bowl:

2 eggs
½ cup sugar
¼ teas. Salt
Add 1 cup scalded milk

Then add cold rice and
1 cup raisins
1 teas. Vanilla
1 teas. Cinnamon
¼ teas. Nutmeg

Place in shallow pan of water. Bake 1 hour at 350 degrees or until set.

DAUGHTERS DIANNA HUTSON AND CAROLYN OLSON WITH LETHA AT HER INDIANA HOME -- 1990'S

Rice Pudding

Use 6 Tbls. White rice for every 2 cups milk
1 cup golden raisins and 2/3 cup sugar

Bring mixture to just under a boil; then turn to simmer and cook for 30 minutes, stirring occasionally. When rice is cooked, lightly beat 2 eggs and add a little of the hot mixture. Then pour eggs into simmering pudding. Cook, stirring until liquid coats spoon. Add a teaspoon of vanilla.

Taste to make sure it is sweet enough. Can add more milk when cool if it is too thick. Dust with cinnamon. Takes one hour to make.

Rice Pudding — Mrs Dempsey

6 Tbls Rice for every 2 cups milk = 1 qt milk
1 cup Golden raisins and 2/3 cup sugar
Bring mixture to just under a boil, then turn to simmer and cook for 30 minutes, stirring occasionally. When rice is cooked, lightly beat 2 eggs and add a little of the hot mixture. Then pour eggs into simmering pudding. Cook, stirring until liquid coats spoon. Add a teaspoon of Vanilla
Taste to make sure it is sweet enough.
Can add more milk if too thick when cool if it is too thick
Dust W/ cinnamon
[illegible] to make

MARSHMALLOW PUDDING

Dissolve 1 heaping tbsp. gelatin in ½ cup cold water.
Bring to a boil.
Meanwhile, beat 5 egg whites
Gradually beat in 1 cup sugar

ADD: 1 tsp. vanilla

Pour boiling gelatin mixture into egg whites, beating constantly.

Cool.

Fold in bananas, coconut, cherries and any other fruit of your choice. Add food coloring to one-half of the pudding. Pour colored half either on top or on bottom of loaf pan. Chill until set. Pink and white makes a lovely dessert. Serve with whipped cream. This pudding will keep for days.

Marshmallow Pudding
Dissolve 1 heaping T. gelatin in ½ cup cold water. Bring to boil. Meanwhile beat 5 egg whites. Gradually add 1 cup sugar, 1 tsp vanilla. Pour boiling gelatin into egg whites, beating constantly. Cool. Fold in bananas, coconut or fruit of your choice. Add food coloring to ½ of mixture. Serve w/ whipped cream

HEAVENLY HASH

Mix together well:

1 large (20 ounce) can crushed pineapple, juice and all
1 pound miniature marshmallows
Let stand.

Cook and Cool:
Medium heat, stirring constantly until thickened
1 cup granulated sugar
2 tablespoons flour (all purpose)
1 cup water or juice
¼ cup vinegar
2 eggs, beaten
When cool, add to the pineapple and marshmallow mixture.

Add to above:
1 pint whipping cream (do not use already whipped topping

Optional: Maraschino cherries or nuts or both.

FROZEN DESSERT

FROM: EARLENE FEE

1 Can Eagle Brand Milk
1 medium can crushed pineapple (drained)
1 large Cool Whip
½ cup nutmeats (grated or chopped)
1 can Thank You Pie filling (strawberry, cherry, or lemon is best)

Mix all together and spread inn 9x13 inch dish and freeze. Make it a day ahead or serving. Remove from freezer one hour before serving.

BLUEBERRY DESSERT

2 cups graham cracker crumbs
¼ cup sugar
¼ cup butter or oleo

Mix and pat into baking dish

2 large Philadelphia cream cheese, softened
1 cup sugar
2 eggs beaten
1 teas. Vanilla

Beat and pour over the crumbs. Bake for 15 minutes at 325 degrees. Let it cool and set in the refrigerator overnight. Top with one can of blue berry pie filling.

STRAWBERRY DESSERT

Dissolve one 3 ounce pkg. strawberry jello in 1 cup boiling water. Add one 10 ounce pkg. frozen strawberries, 1 Tbsp. sugar and a pinch of salt. When it begins to thicken, add one small tub of Cool Whip and broken pieces of half of a ten-inch angel food cake (break into small pieces). Arrange in a 9x9 inch dish and refrigerate until set. It will be ready to eat in an hour.

FRUIT PIZZA

1 roll sugar cookie dough
1 large cream cheese
1 regular cool whip
1 cup powdered sugar
1 lg. can crushed pineapple
Bananas to cover
1 can strawberry pie filling

Bake cookies in circular pizza pan placing close enough so that they touch when baked. After they cools, put on them on a mixture of 1 large cream cheese, 1 cup cool whip and 1 cup powdered sugar. Drain pineapple and put on top. Next, put on bananas to cover. Spread strawberry pie filling on top. Then cover with remaining cool whip.

DORIS' DESSERT
RECIPE FROM DORIS STONESTREET

1 can of pie filling (fruit pie filling is preferable)
1 box yellow Jiffy cake mix

Place pie filling in bottom of 9x13x2 inch pan and then put the dry cake mix over the pie filling.

1/3 cup water
1 egg

Pour water and egg over the dry cake mix.

Sprinkle one cup coconut and one cup of walnuts over the water and egg mixture.

Drizzle ½ cup melted butter over the coconut and walnuts.

Bake at 350 degrees for 35 minutes or until bubbly.

DORIS STONESTREET AND LETHA IN FAMILY ROOM -- RYAN RHOADS IN FRONT OF DORIS -- CHRISTMAS, 1970'S

DORIS STONESTREET AT LAKE WITH "OLD MITZIE" -- 1950'S

DORIS' LEMON BARS
FROM: DORIS STONESTREET

1 box lemon cake mix
1 egg
1 cup oleo

Mix above ingredients. Reserve 1 cup of crumbs. Pat remaining mixture into a 13x9 inch pan. Bake at 350 degrees for 15 minutes

Beat 2 eggs
Add: ¼ cup real lemon juice
1 cup sugar
1 teas. Baking powder
¼ teas. Salt

Pour over top of warm crust. Sprinkle one cup of crumbs on top. Bake at 15 minutes at 350 degrees.

[illegible]
[illegible] tbsp lemon [illegible]
[illegible] cup [illegible]
[illegible] cups [illegible] lemon, [illegible]
[illegible] in pan [illegible] at 350° for [illegible] minutes
[illegible] 2 eggs
½ cup real lemon juice
1 cup sugar
1 tsp baking powder, ¼ tsp salt
Pour over top of warm crust. Sprinkle
Cup of crumbs on top. Bake 15 minutes 350°

[illegible] lemon. [illegible]
[illegible] cup [illegible] sugar [illegible]

CHERRY BREAD PUDDING
Letha's husband, Harold's, favorite dessert

1 can of 21 ounces prepared cherry pie filling
5 slices of white bread with the crusts removed and cut into cubes
¼ cup butter or margarine, melted
1 Tablespoon lemon juice
1 cup milk
3 eggs
2/3 cup sugar
½ teaspoon almond extract
Cinnamon

Spoon cherry filling on bottom of 1 and ½ quart casserole. Arrange bread cutes over cherry filling. Press the bread down into the cherries. Drizzle the bread with butter. Sprinkle with lemon juice.

In small bowl, combine the eggs, milk, sugar, and almond extract. Beat until well mixed and pour over the cubed bread. Press the bread down into the milk until it is coated thoroughly. Sprinkle with cinnamon

Bake at 350 degrees for 45 minutes.

HAROLD D. STUMP
1970'S

CHERRY CHIFFON DESSERT

1 can (21 ounces) Thank You cherry or light cherry pie filling
1 can (14 ounces) sweetened condensed milk or 1 cup (8 ounce carton) non-fat plain yogurt
1 container (8 ounces) frozen whipped topping, thawed
1 can (15 ounces) crushed or chunk pineapple, drained
1 cup miniature marshmallows

Combine ingredients in large bowl., folding together until blended. Spoon into decorative serving bowl. Chill.

Makes 12 to 14 servings

Try this recipe with Thank You Peach or Strawberry, too

WARM CHERRY PUFF

1 cup milk
2 eggs
½ cup biscuit (baking) mix
¼ cup sugar
1/2 teas. almond extract
2 tablespoons margarine or butter, softened
1 can Thank You cherry pie filling

Heat over to 400 degrees. Blend milk, eggs, biscuit mix, sugar, extract and margarine in blender 15 seconds, or beat on high speed of mixer one minute. Pour into greased 10-inch pie pan or 11x7 inch baking pan. Spoon cherry filling over the top. Bake 25 to 30 minutes, until golden brown. Can try this recipe with Thank you peach or apple too.

Helen's Cherry Dessert Recipe from Helen Grogg

1 cup flour
¼ cup brown sugar
½ cup oleo
½ cup nut meats

Mix the above together. Put in greased pan and bake for 12 minutes at 350 degrees.
Let cool. Then spread on top the following mixture:

½ cup powdered sugar
8 oz. cream cheese
12 ounces cool whip
1 can cherry pie filling

EASY PEACH COBBLER

1 -- 29 oz. can peach slices, in juice
2 1 Pkg. Duncan Hines butter Recipe Golden Cake Mix
3 1 – 6 oz. pkg. Heath Bits of Brickle
4 ½ cup (1 stick) margarine

Pour peaches into 9x13 inch cake pan. Sprinkle one-third of the package of Bits of Brickle over the peaches. Add dry cake mix over the top. Sprinkle the remainder of the brickle pieces on top of the cake mix. Dot the top with bits of margarine. Bake for 30 minutes, or until bubbly.

Serve plain or top with ice cream.

CHERRY PEACH COBBLER

1 can Thank You cherry pie filling
1 can Thank You peach pie filling
1/3 cup sugar
½ teas. Ground cinnamon
1 can refrigerated flaky biscuits
½ cup margarine or butter, melted

Heat over to 400 degrees. Combine cherry and peach fillings in13x9 inch baking pan. Combine sugar and cinnamon in small bowl. Separate each biscuit into 2 sections; dip each section in margarine, then in sugar cinnamon. Arrange on top of filling. Bake 18-20 minutes, until golden brown. Serve warm.

Dolly Parton's Cobbler

Peaches
¾ cup sugar
2 Tbls. Flour
1 egg
1 stick oleo, melted
5 slices white bread with the crusts removed

Line peaches in 8x8 inch buttered pan. Cut bread into finger length and lay across peaches. Then pour custard over crusts and peaches. Bake at 350 degrees for 45 minutes.

QUICK COBBLER

1 stick butter
¾ cup flour
1 and ¼ cup sugar
2 tsp. baking powder
1/8 tsp salt
¾ cup milk
1 can cherries

Melt butter in 9x9x2 inch baking dish. Sift one cup sugar with dry ingredients. Add milk and beat well. Pour into melted butter. Top with cherries and sprinkle with remaining sugar. Bake at 350 degrees for 45 minutes.

PEACH COBBLER

Peel 2 pounds of fresh peaches into square greased baking dish or 4 cups of canned peaches. Mix 1 cup sugar, 3 Tbsp. flour and sprinkle over peaches. Pour 1 Tbls. melted butter over peaches. Put in oven until peaches begin to simmer. Make the following dough:

¾ cup flour
¼ cup shortening
1 and ½ teas. Baking powder.

Mix all together and then add 3 and ½ Tbls. water. Roll out pastry to fit baking dish. Prick with fork and put on top of peaches. Bake at 375 degrees for 35 to 40 minutes.

APPLE COBBLER

3/4 cup sugar
1 T. cornstarch
1/8 tsp. salt
½ tsp. cinnamon or nutmeg
¾ cup water
1 and ½ tsp. lemon juice or lemon flavoring
1 T. butter
4 and ½ cups sliced peeled apples

Sweet biscuit dough follows:

In a large saucepan, combine the sugar, cornstarch, salt, and cinnamon. Slowly stir in water and bring to a boil, stirring constantly. Add lemon juice and butter, if used, and the apples. Cook 2 minutes. Prepare sweet biscuit dough. Place the warm apples mixture in a shallow pan or baking dish. Top with biscuits and bake at 400 degrees for 25 minutes or until golden brown. Serve hot. Six servings.

SWEET BISCUIT DOUGH

1 and ¼ cup flour
1 and ½ tsp. baking powder
1 and ½ T. sugar
¼ tsp. salt
¼ cup butter or margarine
¼ cup milk or low fat milk
1 egg, slightly beaten

Mix flour, baking powder, sugar and salt together. Cut in the butter or margarine. Combine egg and milk, add to dry ingredients, stirring with a fork until it forms a soft dough. Knead 7 times on floured board. Roll out to ¼ inch thickness. Cut out biscuits with a 2 inch cutter.

ELEGANT BERRY TRIFLE

This elegant dessert will be talked about long after the holidays are over.

3 3 oz. packages vanilla pudding and pie filling… 1 and ½ teaspoons almond extract… ½ cup white grape juice… ½ cup Smucker's Simply Fruit Red Raspberry… 1/2 cup Smucker's Simply Fruit Blackberry… 1 loaf (12 oz.) pound cake, cut into 1/2-inch thick pieces

For garnish:

8 crisp almond macaroon cookies crushed, or ¼ cup toasted slivered almonds; whipped cream

Prepare pudding mix according to package direction; cool. Blend in 1 tsp. almond extract. Combine remaining ½ teas. Extract with grape juice… set aside. Evenly distribute red raspberry spread on ¼ of pound cake slices; repeat procedure with blackberry fruit spread on ¼ of cake slices.

Top each jam-spread cake slice with plain cake slice to form "sandwiches". Cut each "sandwich" into ¾ inch wide pieces; reserve a few to garnish top of trifle. Sprinkle remaining cake pieces with grape juice mixture.

To assemble trifle, spoon ½ of pudding into 6-cup dessert dish or trifle bowl. Alternate raspberry and blackberry cake pieces in pattern on pudding, using half of pieces. Repeat procedure. Top with layer of pudding chill several hours.

Shortly before serving, sprinkle top of trifle with crushed macaroon or slivered almonds along edge of dish; garnish with whipped cream and reserved cake pieces.

Pumpkin Torte — recipe from Carolyn Stump Olson who received the recipe from Wes Hussleman's mother

1 (16oz) can pumpkin
3 egg yolks
½ cup sugar
½ cup milk
½ teas. Salt
½ teas cinnamon

Put in top of double boiler and cook. Stir until thick. Sprinkle one envelope unflavored gelatin over ¼ cup water in sauce pan and stir into pumpkin mixture.

Cool. Crush graham crackers (1 3/4 cups) and 1/3 cup sugar. Blend in ½ cup milted butter or margarine. Mix and pat into 9/13 inch pan.

Beat 3 eggs, ¾ cup sugar, and 2 packages of Philadelphia cream cheese until light and fluffy. Pour over graham cracker crust and bake at 350 degrees for 20 minutes.

Beat 3 egg whites until foamy. Gradually add and beat in ¼ cup sugar until stiff.

Gently fold in egg whites into pumpkin mixture. Pour over baked cream cheese mixture. Refrigerate.

Top with cool whip.

Pumpkin Pie

1 lb of Can Pumpkin
3 eggs yolks
1/2 cup sugar
1/2 " milk
1/2 teaspoon
1/2 " cinnamon

Put in top of double boiler and cook and stir until thick. Sprinkle Knox unflavored ~~gelatin~~ gelatin over 1/4 cup water in sauce pan, and stir into pumpkin mix.

Cook Crush Graham crackers about 1 1/4 cups 1/3 cup sugar, 1/2 cup melted butter or margine.

Mix and put into 9 x 13 in pan.

Beat 2 eggs
3/4 cup sugar
2 - 3 tbsp. fully flavored light fluffy. Pour over Graham cracker crust and bake at 350 for 20 minutes.

Let 3 egg whites and 6 tbsp ~~powdered~~ gradually add beat in 1/4 cup sugar until stiff.

Gently fold in egg whites into pumpkin mixture. Pour over baked mixture. Top with Top w/ Dated Tip

WINTER FRUIT PIZZA

1 (20 oz.) pkg. Pillsbury Refrigerated Sugar Cookies
1 (8 oz) pkg. cream cheese, softened
1/3 cup sugar
½ teas. Vanilla

Fresh or canned pineapples slices, drained
Maraschino cherries, cut in half
Mandarin oranges, drained
Kiwifruit, peeled and sliced
1/3 cup orange marmalade
1 Tablespoon water

Heat over to 350 degrees. Slice cookie dough as directed on package. Arrange slices in bottom of 15x10x1 inch baking pan. Using floured fingers, press dough evenly into pan. Bake at 350 degrees for 12 to 15 minutes or until golden brown. Cool completely.

In small bowl, beat cream cheese, sugar and vanilla until fluffy. Spread mixture over cooled cookie crust. Arrange fruit over cream cheese. In small bowl, combine orange marmalade and water, blend well. Spoon marmalade mixture over fruit. Refrigerate at least one hour before serving. Cut into squares. Store in refrigerator. 12 servings.

OLD FASHIONED ICE CREAM

2 quarts milk – let come to a boil
2 cups sugar
2 eggs
1 T. flour
2 T. starch

Beat all together and pour into the hot milk. Let it cook a little longer. Cool and put in a pint of cream. Flavor to taste. Freeze.

LETHA STUMP AND BEST FRIEND, MITZIE -- 1990'S

CAKES

From: THE FARMER'S GUIDE COOKBOOK
Found Among Letha's Prized Possessions

Puffed sleeves iron easier if hook on one end of rubber, eye on other - remove when laundering.

Pre-shrink yarn in skeins by placing in vegetable strainer. Steam thoroughly, dry, it will be soft, fluffy, unshrinkable.

Get rid of red ants by mixing 5c worth of tartar emetic with about the same amount of sugar. Drop where they run - and - no more ants. Mrs. R. G. Hicks

Treated dust cloth: Soak cheesecloth for 3 min. in 1 qt. hot water and 3 T lemon oil. Dry.

To protect fancy bow on gift pkg., place a cardboard box, smaller than pkg., over the ribbon.

When driving tacks that are too small to hold, loop a pipe cleaner around nail head, set with hammer, then push cleaner forward and remove.

Use graphite gun on locks instead of oil.

Fasten tacks in bottom of chair legs, stand chair on the table and paint to bottom of legs.

Paint lowest cellar step white.

Cut crust off slices of dry bread, dip in condensed milk, roll in coconut and bake 3 minutes in hot oven.

An extender for meat loaf: grated raw potato.

½ hr. before removing ham from oven use brown sugar over it and a bottle of coca cola.

To keep youngster amused while bathing, drop several large corks into the water. They will not splash.

When children pull tips off shoe strings, dip the exposed ends in clear nail polish, twist and let harden.

Drop colored crayons, when new, in cellophane tape. They will last the children much longer.

To make modeling clay for children: 3 T alum, 1 c flour, ½ c salt and enough water to hold mixture together.

Sew loop inside child's cuff of sweater sleeve. When you put coat over sweater, just put child's thumb through loop, and sweater will not slide up arm.

To eliminate confusion of overshoes on a rainy day, attach mates together with snap clothespins and a slip of paper with each child's name. For a large family names could be printed on each pin.

Send a sick child a card cut like a jig-saw puzzle.

Color alphabet soup and spell each child's name for decorations for that birthday party.

For kiddie party, freeze colored water in animal cookie cutters and put in drinking glasses.

Take snap shots of child's playmates, on party day surprise them by using as place cards with ruffle around them.

To prevent baby from upsetting high chair put hook in back of chair and eye on woodwork in different room.

Jello egg molds for child's party. Punch small hole in both ends of egg, let contents run out, rinse shell well, pour in cold liquid jello, seal with tape. Put in refrigerator to harden. When ready to serve, break the shell.

Glue family photos to a piece of ¼ in. plywood and outline with a jigsaw. Glue a wooden crossbar to bottom of cutout, screw a hook under each figure for tooth brushes.

Color wishbones to tie on packages.

Carbonated waters will clean Hallowe'en marks off windows.

To test the freshness of eggs: Place in a pan of water, if eggs lay on bottom of pan, they are fresh; if they stand on end, they are at least 10 days old. If they rise to the top of water, don't use.

Pack your own lunch some day just like you did husband's and children's. At noon eat it - were you satisfied?

Before putting pie in oven, sprinkle with sugar. It will brown, when done, put under broiler a few seconds. R. Place

Prepare enough pumpkin pie filling for 1 pie, cook or bake until thick; use as filling between layer of cake; or add to spice cake instead of apple sauce. Flora Murray

Never make sauerkraut in a week that has the 16th in it. Make in the new moon, never in the dim of the feet. E. Deem

Drain juice from qt. of fruit, add 2 T flour and sugar to fruit, stir well. Put juice back on fruit - fill pie crust will not soak. Edith Dean

Strawberries will not sink if washed, drained and boiled 3 min. with 1 c sugar. Take off stove, add 1 more c sugar.

If food goes dry and burns in pan, set pan in cold water.

Fresh corn will keep several days if husked, wrapped in a wet cloth, then in a plastic bag.

Ketchup and all butters should be cooked in the oven.

To make fancy rolls, wrap scraps of dough around buttered clothespins, sprinkle with poppy seed and bake. Remove pins before serving.

Use tweezers to decorate cake with red nuts, etc.

When joining yarn in crocheting, unreat one end and run up the other a few inches instead of tying knot.

When sewing blue tape to material, spread flat, lay right side of tape to right side of material, sew in crease nearest edge. Turn to wrong side - fasten other edge. Much easier to iron and stays on material better.

If you have to be away from home, put water in a tub, lay bricks in and set your potted plants on them.

While ironing, put everything that needs mending to one side - saves time.

CHOCOLATE LAYER CAKE
From: MISS LETHA GROGG

2 and 2/3 cups of baking flour
2 and 1/3 teas. Baking powder
½ cup butter or other shortening
1 and 1/3 cups sifted sugar
2/3 cup milk
1/3 cup water
½ teas vanilla
¼ teas. Salt

Sift flour once, measure, add baking powder and sift together 3 times. Cream butter and sugar, and cream together until light and fluffy. Combine milk and water and flavoring. Add flour, to creamed mixture alternately with liquid a small amount at a time. Add salt and egg whites. Beat until still not dry. Fold gently but thoroughly in the cake mixture. Bake in 9 inch pans.

MISS LETHA MAE GROGG
(1930'S)

DUMP CAKE

Spread 1 can of pie filling (cherry, blueberry, or strawberry) on bottom of 9x13 inch glass pan. Scatter 1 can crushed pineapple over fruit mixture. Sprinkle dry cake mix in a layer over fruit. Slice 1 and ¼ sticks of margarine and drop over the cake mix. Scatter ½ cups chopped walnuts and ½ cup of flaked coconut on top of that. Don't stir. Bake at 350 degrees for 40 minutes or until the cake is done and lightly browned. Serve plain or with cream.

MARY'S BLACKBERRY CAKE

CREAM: 1 cup shortening
1 cup sugar

ADD:

3 eggs

SIFT TOGETHER:

2 cups flour
1 tsp. baking powder
1 tsp. soda
1/8 tsp. salt

Add ground cinnamon, allspice and cloves as desired.
Add dry ingredients alternately with 2/3 cup buttermilk.

THEN ADD

1 cup blackberry jam

Pour into greased and floured 13x9x2 inch cake pan or bake in layer cake pans.
Frost with Caramel Frosting.

Sherry Cake

Recipe from Carolyn Stump Olson

1 box yellow cake mix
1 pkg. vanilla instant pudding
1 cup cream sherry
½ cup Crisco oil
4 eggs
1 cup sour cream
1 cup maraschino cherries
1 cup walnuts

Mix above all at once for three minutes; then stir in walnuts and cherries.
Bake at 350 degrees for one hour in greased bundt pan.

CAROLYN OLSON AT THE NATIONAL ZOO IN WASHINGTON D.C. -- 1989

CRÈME DE MENTHE CAKE

1 two layer white cake mix
6 tablespoons green crème de menthe, separated
1 (16 ounce) can fudge topping
12 ounces of non-dairy whipped topping, thawed (3/4 of a 16-ounce carton)

Prepare cake mix as directed, adding 3 tablespoons crème de menthe to the batter. Bake as directed on package in 9-by-13 inch pan (greased and floured.) When done, remove from over and cool 5 to 10 minutes in pan. Turn out onto a plate and cool completely.

Spread fudge topping on top of cake. Combine whipped topping with 3 tablespoons cream de menthe and spread over fudge. Chill.

BETTER THAN SEX CAKE

1 box yellow cake mix
1 box instant vanilla pudding mix
½ cup vegetable oil
½ cup water
4 large eggs
1 cup sour cream
4 to 6oz. German Sweet Chocolate, grated (or substitute with a Hershey's 4 oz. candy bar) grated
6 oz. pkg. chocolate chips
1 cup chopped pecans
1 cup shredded coconut

In bowl, combine cake mix, pudding, oil and water. Add eggs one at a time, beating after each. Stir in sour cream, chocolate, chocolate chips, nuts and coconut. Turn into well-greased bundt pan. Bake 55-60 minutes at 350 degrees.

MARGO'S ROBERT REDFORD CAKE

1 cup flour
1 cup nuts
1 stick margarine
1 large pkg. instant vanilla pudding
3 cups milk
1 large pkg. instant chocolate pudding
8 oz, cream cheese
1 cup sugar
13 oz. cool whip
1 chocolate bar

Mix together flour, nuts, and margarine to form crust. Bake at 350 degrees for 15-20 minutes in 9/13 inch pan. Whip together cream cheese, sugar, and ½ of cool whip. Pour over cooled crust. Put in freezer until it sets up. Mix together vanilla pudding, chocolate pudding, and milk. Pour over previous mixture. Top with rest of cool whip. Shave chocolate bar over top to decorate. Keep refrigerated.

MONARCH WHITE CAKE

2 and 2/3 cups sifted Swans Down Flour
2 and ¼ teas. Baking powder
½ teas. Salt
1 cup butter or other shortening
1 and ¼ cups sugar
1 teas. Vanilla
4 egg whites, unbeaten
2/3 cup milk

Sift flour and measure. Add baking powder and salt, and sift together three times. Cream shortening thoroughly, add sugar, gradually and cream together until fluffy. Add vanilla, add egg whites, one at a time, and beat until thoroughly blended. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Turn into deep greased 9 inch layer pans. Bake in moderate over (325 degrees) (***baking time indistinguishable, but it looks like Sue wrote "10 minutes")

Put layers together with icing

JMP AND TIPPY -- 1990'S

DEEP, DARK CHOCOLATE CAKE
MIXES IN FIVE MINUTES

1 and ¾ cups unsifted all-purpose flour
2 cups sugar
¾ cup Hershey's cocoa
1 and ½ teas. Baking soda
1 and ½ teas. Baking powder
1 teas. Salt
2 eggs
1 cup milk
½ cup vegetable oil
2 teas. Vanilla
1 cup boiling water

1. Combine dry ingredients in large mixing bowl.
2. Add remaining ingredients except boiling water; beat at medium speed 2 minutes.
3. Remove from mixer; stir in boiling water (batter will be thin)
4. Pour into two greased and floured 9 inch or three 8 inch layer pans, or one 13/9 inch pan
5. Bake at 350 degrees for 30 to 35 minutes for layers, 35 to 40 minutes for 13x9 inch pan, or until cake tester comes out clean.
6. Cool 10 minutes on rack
7. Remove from pans; cool completely.
8. Top with your favorite frosting.

HEATH BAR CAKE

1 chocolate cake mix (bake cake)
1 large pkg. instant vanilla pudding
1 (8 oz.) Pkg. Philly cream cheese, softened
1 carton Cool Whip, thawed
5 frozen Heath bars, crushed

Cool cake, mix cream cheese until creamy. Add instant pudding (follow instructions on package of pudding as to how much milk to add). Put this mixture on top of cake. Sprinkle ½ of the Heath bars on top of that, then put Cool Whip on top of that. Finish cake by putting the rest of the crushed Heath bars on top. Keep refrigerated.

TURTLE CAKE

1 box chocolate cake mix – German
1 bag milk chocolate chips -- large bag
1 bag Kraft caramels
1 bag walnuts
1 can condensed milk

Mix cake with box directions. Pour ½ of mix in a generously greased pan. Bake for 10 minutes. While cake is baking, melt all the caramels in who can of condensed milk. Pour over cake. Make sure the caramels are totally melted. Pour over cake. Sprinkle nuts over top and add chocolate chips. Pour rest of cake mix over caramel layer. Bake for 25 to 30 minutes. Preheat oven to 350 degrees.

Turtle Cake

1 box chocolate Cake mix – German
1 bag milk chocolate chips large bag
1 bag Kraft Caramels
1 " Walnuts
1 Can Condensed milk
Mix Cake with box directions. Pour ½ mix in a generously greased pan. Bake for 10 minutes. While cake is baking, melt all the caramels in who can of condensed milk. Pour over cake. Make sure the caramels are totally melted. Pour over cake. Sprinkle nuts over top and add chocolate chips. Pour rest of cake mix over Caramel. Bake 25 to 30 minuts. Preheat Oven at 350°

Old Fashioned Molassas Cake Recipe from Emma Watson

2 and ½ cups flour
1 and ½ teas. Soda
1 teas. Salt
1 teas. Cinnamon
1 cup boiling water
1 teas. Cloves
½ teas ginger
½ cup melted shortening
½ cup sugar
1 cup molasses
2 eggs, well beaten

Pour into two 8 or 9 inch greased pans. Bake at 350 degrees for 30 minutes.

WILLIE AND EMMA WATSON AT THE OLSON HOME
2006

MIDNIGHT CHOCOLATE-CHIP CAKE

Nut topping: ¼ cup softened margarine
2 Tablespoons sugar
2/3 cup finely chopped nuts

Cake:

2 and ¾ cups flour
2 teas. Baking soda
1 teas. Salt
Milk
1 Tablespoon vinegar
1 cup softened margarine
1 cup packed brown sugar
1 Tablespoon vanilla
4 eggs
1 – 12 ounce package mini morsels chocolate chips

Preheat oven to 375 degrees. For topping, combine margarine, sugar, and nuts. Mix until crumbly. Spoon into well-greased and floured 10 inch Bundt cake pan. Chill while preparing cake batter.

In a small bowl, combine flour, baking soda, and salt; set aside, Place vinegar into 1 cup liquid measure and fill with milk to 1 cup line. Set aside. In a large bowl, combine butter, brown sugar, and vanilla. Beat at medium speed until light and fluffy. Add eggs one at a time, beating well after each addition. Turn mixer to low. Gradually add flour mixture one third at a time, alternating with milk. By hand, gently fold in chocolate chips. Pour into pan. Bake at 375 degrees for 50 minutes. Loosen edges of cake with spatula. Immediately invert on cooling rack. Cool completely before cutting.

PEANUT BUTTER APPLE CAKE

¼ cup soft butter
½ cup peanut butter1 cup sugar
1 egg
1 and ¼ cup flour
1 teas. Soda
1 teas. Salt
½ teas. Cinnamon
¼ teas. Nutmeg
1/8 teas. Cloves
1 cup apple sauce

Cream butter, peanut butter, and sugar. Add egg and beat well. Soft ingredients and add alternately with apple sauce to first mixture stirring until smooth. Pour into an 8.8.2 inch pan. Bake at 350 degrees for 40 minutes.

Cool five to ten minutes, and frost with vanilla or sour cream frosting.

BEST APPLE NUT CAKE

2 eggs
1 cup salad oil
1 and ½ cups sugar
1 tsp. vanilla
4 med. Apples, diced
2 cups flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 cup chopped nuts

Mix eggs, oil, sugar, and vanilla together. Add flour, salt, soda, and cinnamon. Mix well, add diced apples and nuts. Beat well. Use greased and floured 13x9 pan. Bake at 350 degrees for 35 to 40 minutes.

APPLE SPICE CAKE

1 – 18 and ¼ oz. spice cake mix
4 apples; pared, cored, and chopped
1 – 14 oz. Eagle Brand Sweetened Condensed Milk
8 oz sour cream (at room temp.)
¼ cup Real Lemon Juice
Cinnamon

Prepare cake mix as package directs; stir in apples. Pour into a well greased and floured 13x9 baking pan. Bake at 350 degrees for 30 minutes or until done. In a bowl, combine sweetened condensed milk, sour cream and Real Lemon juice. Remove cake from oven and spread cream mixture over the top. Return to oven and bake 10 minutes longer or until set. Sprinkle cinnamon on top, cool. Refrigerate leftovers.

CARAMEL APPLE CAKE

1 cup oil
2 cups sugar
2 eggs
2 tsp. vanilla
3 cups apples, finely chopped with or without skins
2 cups flour
1 sp. Soda
¾ tsp. salt
1 tsp. cinnamon
1 cup nuts, chopped

Topping:

½ cup brown sugar
¼ cup butter
3 tbsp. milk
1 tsp. vanilla

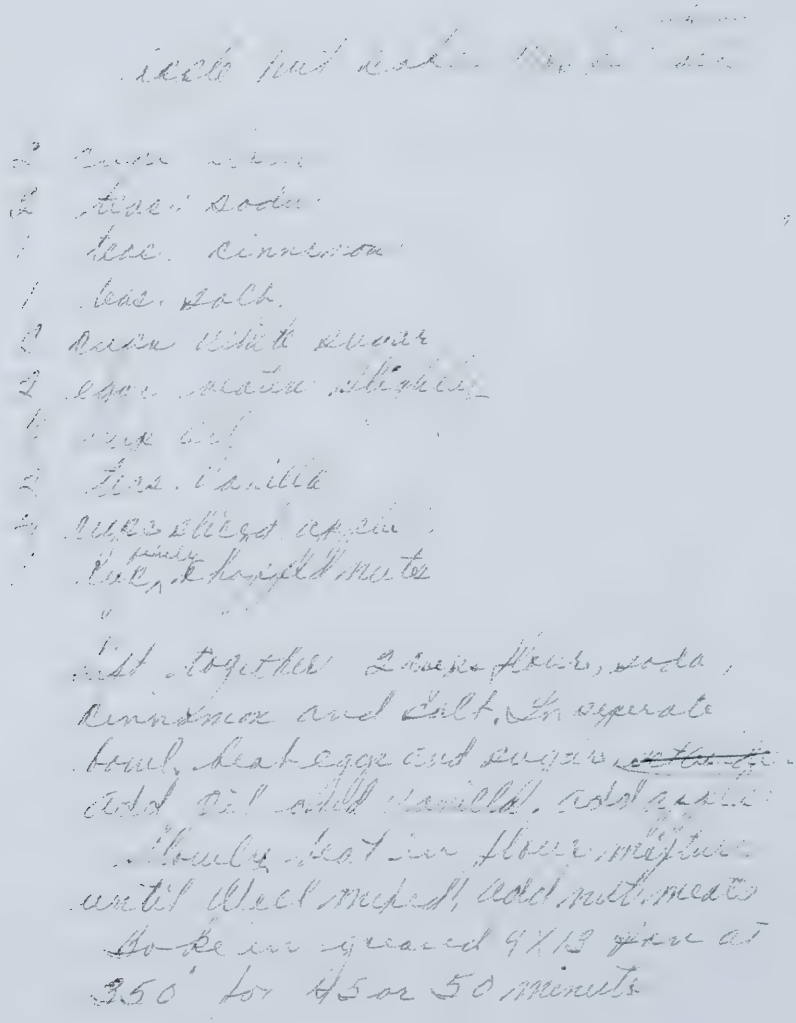
Cream sugar and eggs, adding oil and vanilla. Add chopped apples. Combine flour, salt, soda, and cinnamon; add to mixture. Add nuts, if desired. Pour batter into one 13x9 or two 8 inch round pans which have been sprayed wit non-stick coating. Bake at 350 degrees for 45 to 50 minutes until toothpick inserted comes out clean. For topping, in a saucepan, combine brown sugar, butter, milk, and vanilla. Bring to a boil and cook 3 to 4 minutes until mixture thickens slightly. When cake is warm from oven, pierce with a fork and pour topping over

Yield: 12 servings

APPLE NUT CAKE

2 cups flour
2 teas. Soda
1 teas. Cinnamon
1 teas. Salt
2 cups white sugar
2 eggs beaten slightly
½ cup oil
2 teas. Vanilla
4 cups sliced apples
1 cup finely chopped nuts

Sift together 2 cups flour, soda, cinnamon, and salt. In separate bowl, beat eggs and sugar. Add oil and vanilla. Add apples. Slowly beat in flour mixture until well mixed. Add nutmeats. Bake in greased 9x13 inch pan at 350 degrees for 45 or 50 minutes.



BANANA WALNUT CAKE

Sugar Free Recipe:

2/3 cup mashed, ripe banana (with fork)
½ cup butter, softened
3 large eggs
¾ cup water
2 cups unbleached white flour, or all purpose flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1 cup chopped walnuts or ½ cup walnuts and ½ cup raisins
1 tsp. vanilla

In a mixing bowl, beat together mashed banana and butter until creamy. Add eggs and water. Beat well. Stir in flour, baking powder, baking soda, and cinnamon. Beat until smooth. Add chopped walnuts. Spoon batter into oiled and floured 8 inch square baking pan. Spread batter evenly in pan.

Bake at 350 degrees for 30 to 35 minutes or until a toothpick inserted comes out clean. Cool and cut into squares. Serves 8 to 10.

Cream Cheese Frosting:

½ cup softened butter, one 8 ounce package cream cheese, two teaspoons of vanilla, and a cup of Splenda….Mix well with mixer and frost the Banana Walnut Cake

OATMEAL CAKE

1 and ½ cup boiling water
1 cup quick oats
1 stick butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 teas. Vanilla
1 and ½ cups flour
½ teas. Salt
1 teas. Soda

Mix altogether, and bake at 350 degrees for 35 minutes.

Topping

1 cup brown sugar
½ cup evaporated milk
½ cup coconut
¼ cup soft butter or oleo

Spread on cake and then broil for a few minutes until the frosting is golden brown.

Oat meal cake Topping
1 cup boiling water
1 cup quick oats
1 stick butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 teas. vanilla
1½ cups flour
½ teas. salt
1 teas. soda
Bake at 350° for 35 minutes.

Topping
1 cup brown sugar
½ cup evaporated milk
½ cup coconut
¼ cup soft butter or oleo
Spread on cake, set under broiler for a few minutes until golden brown.

CHEESECAKE

3 well beaten eggs
2 8 oz. packages cream cheese, softened
1 cup sugar
¼ teas. Salt.
2 teas. Vanilla
½ teas. Almond extract
3 cups dairy sour cream
1 recipe graham-nut crust

Combine eggs, cheese, sugar, salt, and extract. Beat until smooth. Blend in sour cream. Pour into graham crust. Trim with reserved crumbs. Bake in moderate over 375 degrees 35 minutes or until set. Chill 4 or 5 hours.

SUNSHINE COCONUT PINEAPPLE CAKE

2 cups all-purpose flour
1 and ½ cups packed brown sugar
2 teas. Baking soda
1 teas. Salt
2 cups grated carrots
1 cup flaked coconut
1 cup chopped pecans
¾ cup vegetable oil
2 Tablespoons lemon juice
1 teas. Vanilla extract
1 can (20 ounces) crushed pineapple

Frosting:

1 package (8 ounces) cream cheese, softened
2 tablespoons confections' sugar
1 carton (12 ounces) frozen whipped topping, thawed

Flaked coconut, optional

In a large bowl, combine the first seven ingredients. Combine the oil, lemon juice, and vanilla. Drain the pineapple, reserving juice. If necessary, add enough water to juice to measure ¾ cup. Add oil mixture and pineapple juice mixture to dry ingredients; stir just until moistened. Fold in pineapple.

Place in a greased 13/9/2 in. baking dish. Bake at 350 degrees for 40-45 minutes or until toothpick inserted near the center comes out clean. Cool on a wire rack.

CHOP SUEY CAKE

2 cups flour
2 cups sugar
2 eggs
2 Teas. Baking powder
1 cup chopped nuts
1 large can crushed pineapple

Pour into greased and floured 13x9 inch pan. Bake at 350 degrees for 35 to 40 minutes.

Frosting:

1 large package Philadelphia cream cheese
½ stick oleo
1 and ½ cups powdered sugar
1 teas. vanilla

JOAN'S LEMON CAKE

1 box lemon cake mix
1 box lemon instant pudding
4 eggs
¾ cup oil
¾ cup water

Bake following directions on cake mix – takes about `15 minutes longer to bake. Punch holes in cake when it is finished baking, and pour this mixture over cake.

2 cups powdered sugar
2 tablespoons water
½ cup lemon juice

White Fruit Cake

Cream ½ pound butter
Add 1 and ½ cups granulated sugar, cream with butter until fluffy
Add 4 eggs and beat thoroughly
Sift together and add alternately with 1 cup pineapple juice:

2 cups flour
1 teas. Baking powder
1 teas salt
1 Tbsp. vanilla

Mix cup of flour into the fruit listed below:

1 pound mixed candied fruit
½ pound candied cherries
½ pound candied pineapple
½ pound white raisins
½ pound medium size pkg. dates snipped
½ pound white figs\
2 cups broken but meats

Mix fruit into batter. Be sure and mix batter and fruit thoroughly. Grease loaf pans. Fill pans about 1 and ½ inch from top of pan. Bake in a slow oven 275 degrees about 1 and ½ to 2 hours or until nicely browned. Place pan of water in oven during baking period.

Cool cake and wrap in foil. Store in tight container. Loosen the foil and lay cloths soaked in apple wine over cake. Wine seasons and moistens the cake.

WALDORF-ASTORIA CAKE

1/2 cup shortening
1and 1/2 cups white sugar
2 eggs
2 ounces red food coloring—4 bottles
1 Tbspoon vinegar
1 teas. Salt.
1 cup buttermilk
2 and ½ cups flour
1 Tbspoon Vanilla
1 teas. Soda
2 level Tbspoon Cocoa

Cream sugar and shortening, add eggs, add food coloring. Sift flour, salt, and cocoa. Add buttermilk. Mix well. Then add vinegar and soda.

Fluff Frosting

1 cup milk
¼ cup flour

Cook until thick and then cool.

1 cup sugar
1 cup Crisco

Beat until fluffy with high speed

Add to first mixture and add flavoring. Keep beating and then frost cake.

Waldorf-Astoria Cake

½ cup shortening
1½ cups white sugar
2 eggs
2 teaspoons vanilla
1 tablespoon vinegar
1 teaspoon salt
1 cup buttermilk
2½ cups flour
1 teaspoon soda
1 teaspoon cinnamon
2 level tablespoons cocoa
Cream sugar & shortening, add eggs and yolks, add flour mixed, & cocoa, and buttermilk mixed) add vanilla & vinegar & soda.

Fluff Frosting

1 cup sugar
½ cup flour
1 cup water
1 cup clear
Cook until thick & cool
Beat until fluffy
Add pitted cherries and flavoring
Ice cake.

TEXAS SHEET CAKE

Boil together 2 sticks margarine with 4 Tablespoons unsweetened cocoa and 1 cup water. As this mixture comes to a boil, mix together 2 cups of sugar and flour with ½ teaspoon salt. Pour boiling ingredients over dry ingredients and mix.

Add 2 eggs, ½ cup sour cream, and 1 teas. Baking soda. Spread batter on to a greased jelly roll pan and bake at 350 degrees for 20 minutes. Icing goes onto cake while still hot.

Frosting:

Boil 1 stick margarine with 4 tablespoons cocoa and 6 to 8 Tablespoons milk. Add one pound box of powdered sugar, 1 teas. Vanilla, and ½ cup chopped nuts.

Simple Texas sheet cake
Boil together 2 sticks margarine w/ 4 Tbs. unsweetened cocoa and 1 cup water. As this mixture comes to a boil, mix together 2 cups sugar and flour w/ ½ tsp salt. Pour boiling ingredients over dry ingredients and mix.
Add 2 eggs, ½ cup sour cream and 1 tsp. baking soda. Spread batter on to a greased jelly roll pan and bake at 350° for 20 minutes. Icing goes on to cake while still hot. For icing —

Boil 1 stick margarine w/ 4 Tbs cocoa and 6 to 8 Tbs. milk. Add 1 one pound box of powdered sugar. 1 tsp Vanilla and ½ cup chopped nuts

PUMPKIN SHEET CAKE

Mix together 2 cups canned pumpkin, 2 cups flour, 4 well-beaten eggs, 1 cup vegetable oil, 2 tsp. baking soda, 1 tsp. baking powder, ½ tsp. salt, 2 tsp. cinnamon, 2 cups sugar and 1 cup chopped nuts. Pour in greased and floured sheet cake pan (11x16x1) and bake at 350 degrees for 30 minutes.

Cream Cheese Frosting:

Mix 1 stick softened margarine, one 8 ounce pkg. Philadelphia cream cheese, 2 tsp. vanilla and 1 pound powdered sugar. This is a very generous amount of frosting, so you may want to halve the recipe.

LETHA STUMP AT HER INDIANA HOME -- 1990'S